the Blender Way to Better Cooking

HAMILTON BEACH

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Dips and Spreads

COTTAGE CHEESE DIP AND VARIATIONS

COTTAGE CHEESE DIP

2 tablespoons milk
½ teaspoon Worcestershire
1 12-ounce carton cream style cottage cheese
Dash salt

General Method: Put ingredients in order listed in Blender container; add other ingredients for variation as suggested below. Cover container; start on Speed 2, then blend on Speed 10 until smooth. If necessary, stop Blender and push ingredients toward blades with rubber scraper. Refrigerate until serving.

Variations:

CHEDDAR CHEESE DIP

1 cup cubed sharp Cheddar Cheese
Small piece onion (optional)

Method: Prepare according to general method above.

Yield: 2 cups

LIVER SAUSAGE DIP

¼ pound smoked liver sausage
2 sweet pickles, cut up
Small piece onion
¼ teaspoon monosodium glutamate

Method: Prepare according to general method above.

Yield: 2 cups

ONION DIP

1 small onion, cut up
1 beef bouillon cube

Method: Add bouillon cube to milk in container, then follow general method above.

Yield: 1 cup

BLUE CHEESE DIP

1 2½-oz. package blue cheese, crumbled
Small piece onion (optional)
⅛ teaspoon monosodium glutamate

Method: Prepare according to general method above.

Yield: 2 cups

CLAM DIP

2 tablespoons clam liquor
1 teaspoon lemon juice
Dash Tobasco sauce
1 7-ounce can minced clams, drained
½ clove garlic

Method: Substitute 2 tablespoons clam liquor for 2 tablespoons milk in Basic Cottage Cheese Dip. Prepare according to general directions.

Yield: 2 cups

ANCHOVY DIP

¼ teaspoon prepared mustard
1 2-ounce can anchovy filets
¼ cup stuffed green olives

Method: Prepare according to general method.

Yield: 1½ cups

TUNA DIP

1 7-ounce can tuna
1 tablespoon capers
1 teaspoon horse-radish
¼ teaspoon celery salt
¼ teaspoon garlic salt
¼ teaspoon monosodium glutamate

Method: Prepare according to general method.

Yield: 2 cups

SNAPPY CHEESE BALL

½ cup walnuts
3 tablespoons Brandy or Gin
½ cup very soft butter or margarine
½ cup blue cheese, crumbled
½ cup Brick cheese, cubed

Method: Put walnuts in Blender container; cover and chop on Speed 8 until nuts are finely chopped. Empty nuts onto a 12"x12" piece of wax paper; spread evenly. Put liquor, butter and Blue cheese in Blender container; cover and blend on Speed 14 until smooth. Add Brick cheese and continue to blend on Speed 10 until smooth. Scrape cheese mixture from container onto chopped nuts. Put hands under wax paper and shape cheese into a ball. Wrap in foil and chill until firm.

PEANUT AND OTHER NUT BUTTERS

Place 2 cups salted peanuts in container, cover and run on Speed 7 until motor begins to labor, then slide to Speed 16. Stop Blender and push peanuts from the sides of container into the blades when necessary. Cashews and peanuts require no additional oil, but add 1 tablespoon non-flavored salad oil for each cup of all other nuts.

SANDWICH LOAF
HAM SALAD SPREAD

3 tablespoons Blender Mayonnaise (page 14)
1 teaspoon Worcestershire
1 small sweet pickle
1 cup cooked ham, cubed

Method: Put all ingredients except ham in Blender container; cover and blend until smooth at Speed 4. Add ham, cover container and run on Speed 11 until ham is chopped. If necessary, stop Blender to push ingredients toward blades with rubber spatula.

Yield: 1 cup

CHICKEN SALAD SPREAD

3 tablespoons Blender Mayonnaise (page 14)
1 medium stalk celery
1 teaspoon Worcestershire
¼ teaspoon salt
1 cup cooked chicken, cubed

Method: Put all ingredients except chicken in Blender container; cover and blend at Speed 4 until smooth. Add chicken, cover container and blend at Speed 10 until chicken is chopped. Stop Blender during blending and push ingredients toward blades with a rubber spatula.

Yield: 1 cup

PIMIENTO-CHEESE SPREAD

2 tablespoons milk
2 tablespoons canned pimiento
1 cup sharp Cheddar cheese, cubed
¼ teaspoon Worcestershire

Method: Put all ingredients in Blender container; cover and blend on Speed 14 until smooth.

Yield: 1 cup

FROSTING FOR SANDWICH LOAF

2 tablespoons milk
¾ teaspoon Worcestershire
½ teaspoon salt
1 slice white bread, remove crust and cube
1 12-ounce carton cream style cottage cheese

Method: Put all ingredients in order listed in Blender container; cover and blend on Speed 8 until smooth and creamy.

To Prepare Sandwich Loaf: Remove crust from one loaf of day-old bread; slice horizontally into slices one inch thick. Spread each slice with soft butter, then one of the spreads; stack on top of each other. Frost entire loaf with Frosting. Decorate with sliced stuffed olives, green pepper, etc. Chill at least 2 hours before cutting to serve.

CHEDDAR SHRIMP SPREAD

1 tablespoon milk
½ cup Blender Mayonnaise (page 14)
2 drops Tobasco sauce
¼ small onion
½ cup cooked clean shrimp, fresh or canned
¼ pound Cheddar cheese, cubed

Method: Put all ingredients in Blender container; cover container and blend at Speed 14 until smooth, about 1½ minutes. If necessary, stop Blender and push ingredients toward blades with rubber spatula.

Yield: 1½ cups

EGG SALAD SPREAD

¼ cup Blender Mayonnaise (page 14)
¼ teaspoon salt
¼ teaspoon onion salt
⅛ teaspoon pepper
⅛ teaspoon paprika
4 hard-cooked eggs, shelled
½ stalk celery, cut in 2-inch pieces

Method: Put all ingredients except eggs in Blender container in order listed. Quarter eggs and separate whites from yolks. Add yolks to container; cover and blend at Speed 8 until ingredients are chopped. Stop Blender and push mixture toward blades with rubber spatula. Add egg whites and cover container; run on Speed 8 just until egg whites are coarsely chopped.

Yield: 1½ cups

LIVER PATÉ

3 tablespoons butter or margarine
¾ pound chicken livers
⅓ cup diced onion
⅓ cup water
¾ teaspoon garlic salt
¾ teaspoon salt
¼ teaspoon pepper
¾ teaspoon paprika

Method: Cut liver in half-inch cubes and sauté in butter over moderate heat until done (about 5 minutes). Add onion and cook 2 minutes longer. Put all ingredients in Blender container including the liver, onions and drippings. Cover container and blend on Speed 14 until smooth. Chill.

Yield: 2 cups

SNAPPY LIVER PATÉ: Add ¼ teaspoon sage and ¼ teaspoon thyme to above recipe before blending.

DEVILED PINEAPPLE DIP

¾ cup pineapple chunks, drained
2 2½-ounce cans deviled ham
1 3-ounce package cream cheese, broken into pieces

Method: Put all ingredients in Blender container in order listed; cover container and blend at Speed 10 until smooth. If necessary, stop Blender and push ingredients into blades with rubber spatula. Refrigerate until serving.

Yield: 1½ cups

SEAFOOD DIPPING SAUCE

½ cup catsup
1 small sweet pickle
1 teaspoon Worcestershire
½ cup Chili sauce
1 teaspoon horse-radish
½ thin slice lemon with rind

Method: Put all ingredients in Blender container; cover and blend on Speed 7 until pickle and lemon are finely chopped. Serve with chilled shrimp, lobster meat or crab meat.

Yield: 1 cup

CREAMY AVOCADO DIP

2 tablespoons milk
½ teaspoon Worcestershire
1 ripe avocado, pitted, peeled and cut into pieces
1 12-ounce carton cream style cottage cheese
½ teaspoon salt
¼ teaspoon monosodium glutamate
¼ small onion

Method: Put all ingredients in Blender container; cover and blend on Speed 10 until smooth. Stop Blender and push down ingredients with rubber spatula if necessary. Serve with assorted crackers, potato chips, etc.

Yield: 1½ cups

SEASONED BUTTER SPREADS

CHEESE CHIVE BUTTER*

½ cup very soft butter
½ cup American cheese, cubed
2-inch piece of chive

Method: Put butter and cheese in Blender container; cover and blend on Speed 10 until smooth. Stop Blender during processing and push ingredients toward blades with rubber spatula if necessary. Add chives and chop on Speed 7 just until chives are minced.

Yield: ⅔ cup

ONION BUTTER*

¾ cup very soft butter
1 thin slice onion
2 teaspoons canned pimiento

Method: Put all ingredients in Blender container; cover and chop on Speed 7 until onion and pimiento are finely cut. Stop Blender during processing and push ingredients toward blades with rubber spatula if necessary.

Yield: ¾ cup

*Spread seasoned butter on soft or hard rolls or on slices of French, Vienna or rye bread. Assemble bread as a loaf, wrap in foil and heat in oven before serving.

GOURMET CHEESE MOUSSE

¼ cup cold water
1 envelope unflavored gelatin
3 ounces Roquefort cheese
2⅔ ounces Camembert cheese
1 egg yolk
1 tablespoon sherry
1 teaspoon Worcestershire
½ cup whipped cream
1 egg white

Method: Lightly oil a fancy 1-pint mold with salad oil. Pour cold water into a small cup and sprinkle gelatin evenly over surface. Dissolve completely by placing cup over very hot water. Put all ingredients except cream and egg white in Blender container. Blend on Speed 10 until completely smooth. Whip cream in chilled bowl until it is of medium consistency (piles softly). Clean beater and whip egg white until rounded peaks form. Pour Blender contents into whipped cream and fold. Add beaten egg whites; fold until smooth. Turn into mold. Chill until firm. Unmold onto chilled plate; garnish with sliced stuffed olives. Serve with crackers. May be used as cracker and cheese dessert.

Yield: 1 pint mold

LOBSTER SPREAD

2 tablespoons milk
¼ cup mayonnaise
3 drops Tobasco
½ teaspoon onion salt
1 teaspoon capers
1 6-ounce can lobster meat, with bony portion removed

Method: Put all ingredients in Blender container in order listed; cover container and blend on Speed 7 until lobster is finely chopped. If necessary, stop Blender during processing and push ingredients toward blades with a rubber spatula.

Yield: ¾ cup

TRI-CHEESE SPREAD

½ cup commercial sour cream
1½ teaspoons Worcestershire
¼ teaspoon garlic salt
1 teaspoon paprika
½ cup crumbled blue cheese
½ cup Swiss cheese, cubed
¼ cup sharp Cheddar cheese, cubed

Method: Have cheeses at room temperature. Put all ingredients in Blender container in order listed; cover and blend on Speed 10 until smooth.

Yield: 1½ cups

HARLEQUIN DIP

2 tablespoons milk
1 12-ounce carton cream style cottage cheese
1 teaspoon lemon juice
½ teaspoon salt
1 teaspoon horse-radish
1 medium carrot, cut in 1-inch pieces
3 radishes
3 sprigs parsley

Method: Put milk, cottage cheese, lemon juice, salt and horse-radish in Blender container; cover and blend on Speed 10 until smooth. Add remaining ingredients; run Blender on Speed 7 just until vegetables are chopped.

Yield: 1½ cups

CREAM-CHEESE-RIPE-OLIVE DIP

3 tablespoons milk
½ teaspoon salt
Dash pepper
Small piece onion
8 ounces cream cheese
1 cup pitted ripe olives

Method: Have cream cheese room temperature. Put all ingredients except olives in Blender container in order listed; cover and blend on Speed 10 until smooth. Add olives; cover container and run Blender on Speed 7 just until olives are chopped. Chill.

Yield: 1½ cups

SALMON PATÉ

1 1-pound can red salmon
1½ tablespoons tarragon vinegar
1 teaspoon caper liquid
1 tablespoon cut chives
3 tablespoons Blender Mayonnaise (page 14)

Method: Remove bones and skin from salmon. Put all ingredients in Blender container; cover and blend on Speed 9 until smooth. If necessary, stop Blender during processing and push ingredients toward blades with rubber spatula. Use as spread on crackers or bread.

Yield: 1½ cups

GUACAMOLE

1 tablespoon lemon juice
½ cup Blender Mayonnaise (page 14)
Small piece onion
1 teaspoon salt
¼ teaspoon chili powder
2 ripe avocados, peeled and pitted

Method: Put all ingredients in Blender container in order listed; cover and blend on Speed 9 until smooth. Put in a tightly covered dish and chill. Serve with crackers, potato chips or corn chips. (Guacamole may discolor if stored longer than 12 hours.)

Yield: 1½ cups

HAM AND EGG SALAD SPREAD

3 tablespoons chili sauce
1 tablespoon vinegar
½ cup Blender Mayonnaise (page 14)
1 sweet pickle, cut in 1-inch pieces
2 stalks celery, cut in 1-inch pieces
1½ cups cooked ham, cubed
3 hard-cooked eggs, shelled

Method: Put all ingredients except eggs in Blender container in order listed; cover and blend on Speed 9 until ingredients are chopped. If necessary, stop Blender during processing and push ingredients toward blades with rubber spatula. Quarter eggs; add to Blender container, cover and blend on Speed 9 just until eggs are coarsely chopped.

Yield: 3½ cups

HOT BEAN DIP

2 tablespoons tomato juice
2 tablespoons vinegar
2 teaspoons Worcestershire
1 No. 2½ can (3½ cups) pork and beans in tomato sauce
½ cup cubed process American cheese
1 teaspoon garlic salt
1 teaspoon chili powder
½ teaspoon salt
Dash cayenne pepper
4 slices bacon, fried crisp

Method: Put all ingredients except bacon in Blender container; cover and blend on Speed 9 until smooth. If necessary, stop Blender during processing and push ingredients toward blades with a rubber spatula. Pour into a chafing dish or double boiler and serve hot. Crumble crisp bacon over top. Serve with potato chips, crackers or corn chips.

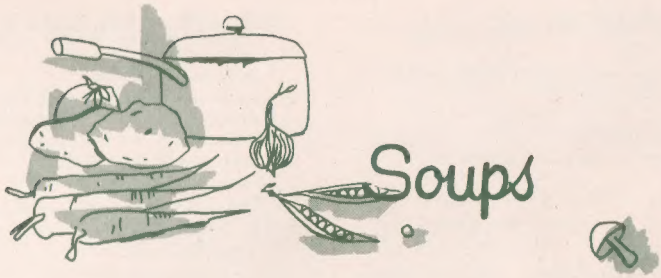
Yield: 3 cups

HOT LOBSTER CANAPES

1 slice dry bread
1 teaspoon softened butter
2 tablespoons sherry
½ cup canned condensed cream of mushroom soup
1 tablespoon canned pimiento
¼ teaspoon salt
3 drops Tobasco
1 5-ounce can (1 cup) lobster
30 Melba toast rounds

Method: Spread butter on dry bread; break into 6 pieces and drop into Blender container. Cover container and run Blender on Speed 8 until bread is finely crumbed; empty into a small bowl and set aside. Put all remaining ingredients except Melba toast in Blender container; cover and blend on Speed 8 until lobster is chopped. Spread mixture on Melba toast rounds; sprinkle buttered crumbs over top. Broil 2 to 3 minutes or until crumbs are browned.

Yield: 30 canapes



SOUPS

BASIC CREAM OF VEGETABLE SOUP

- 4 cups milk
- 2 tablespoons butter
- 1 tablespoon flour
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 cup cooked or canned vegetables

Method: Put 2 cups milk and remaining ingredients in Blender container in order listed; cover and run on Speed 11 until smooth. Pour into a saucepan and add remaining milk. Cook, stirring constantly, over low heat until hot.

Yield: 5 cups

CREAM OF CELERY SOUP

Use 1 cup diced cooked celery and ½ teaspoon celery salt in Basic Cream of Vegetable Soup.

CREAM OF ASPARAGUS SOUP

Use 1 cup canned or cooked asparagus, drained, in Basic Cream of Vegetable Soup.

CREAM OF ONION SOUP

Substitute 1 cup beef stock for 1 cup milk in Basic Cream of Vegetable Soup. Sauté 1 cup Blender chopped onion (see page 6 for instructions) in ¼ cup butter until transparent (omit 2 tablespoons butter in basic recipe); add to other ingredients and blend on Speed 7 until onions are finely chopped.

BLENDER BORSCHT

- 3 cups commercial sour cream
- 1 thin slice lemon, peeled and seeded
- ½ teaspoon salt
- ½ small onion
- 1½ cups cooked diced beets

Method: Put 2½ cups sour cream and remaining ingredients in Blender container; cover and blend on Speed 14 until perfectly smooth. Chill. Serve cold, garnish with remaining ½ cup sour cream and sprig of parsley.

Yield: 4 cups

VICHYSOISSE

- 2 cups chicken broth
- 3 tablespoons butter
- ½ teaspoon salt
- ¼ teaspoon white pepper
- 1 large onion, cubed
- 3 medium potatoes, cooked and diced
- 1 cup milk
- ¾ cup heavy cream

Method: Put all ingredients except milk and cream in Blender container in order listed; cover and blend on Speed 10 until perfectly smooth. Pour into saucepan and add milk. Simmer 20 minutes over low heat. Add ¾ cup heavy cream. Chill and serve topped with cut chives.

Yield: 6 cups

GREEN PEA SOUP

- 3 tablespoons soft butter or margarine
- ¼ cup flour
- 2 cups milk
- 1 10-ounce package frozen peas
- Small piece onion
- 2 cups water
- 2 teaspoons salt

Method: Break the frozen block of peas into several sections or thaw. Put all ingredients except water in Blender container; cover and blend on Speed 10 until mixture is smooth. Pour into saucepan, add water and cook over low heat, stirring frequently, about 20 minutes.

Yield: 5 cups

CREAM OF TOMATO SOUP

- 2 cups cold milk
- 2½ cups canned tomatoes
- 1 small onion, quartered
- ¾ teaspoon salt
- ⅛ teaspoon pepper
- ½ teaspoon celery salt
- 1 teaspoon sugar
- 3 tablespoons all-purpose flour
- 2 tablespoons butter or margarine

Method: Measure milk into a two-quart saucepan. Combine remaining ingredients in Blender container; cover and blend on Speed 10 until smooth. Slowly add tomato mixture to milk, stirring constantly. Place over low heat until hot.

Yield: 2 quarts

GAZPACHO

5-7 slices fresh, white bread, with crusts removed
4 large, ripe tomatoes, cut in 1-inch pieces
1 clove garlic
1 quart water
3 tablespoons olive oil
3 tablespoons vinegar
2 teaspoons salt
⅛ teaspoon white pepper
1 green pepper
1 cucumber
1 onion
Croutons

Method: Break one slice bread into 4 pieces; drop into Blender container. Cover container and run on Speed 6 until bread is finely crumbed; empty into a measuring cup. Repeat this process with remaining bread until 3 cups crumbs are obtained; put in a large bowl. Put tomatoes, garlic, water, olive oil, vinegar, salt and white pepper in bowl with bread crumbs. Cover and let stand 2-3 hours. Put half the mixture in Blender container; cover and blend on Speed 10 until smooth; empty into a container. Repeat process with remaining half of mixture. Refrigerate the soup for at least 2 hours.

To chop green pepper, cut into 1-inch pieces; drop into Blender container, cover and run on Speed 6 until pepper is coarsely chopped; empty into a small bowl. Use this same procedure to chop cucumber and onion. Serve chopped vegetables and croutons in individual bowls to spoon into soup.

Yield: 8 servings

PERFECTION VEGETABLE SOUP

1 cup water
1½ cups tomato juice
½ teaspoon Worcestershire
2 beef bouillon cubes
¼ small green pepper
¼ small onion
1 stalk celery, cut in 2-inch pieces
2 carrots, cut in 2-inch pieces
1 sprig parsley

Method: Measure ingredients into Blender container in order listed; cover and blend on Speed 8 until vegetables are chopped. (If a smooth soup is desired, blend on Speed 9 until completely smooth.) Pour into a saucepan and simmer 10 minutes.

Yield: 1 quart

POTATO SOUP

3 cups milk
2 medium, raw potatoes, peeled and cubed
1 teaspoon salt
½-inch slice onion
2 tablespoons bacon fat
2 slices bacon, cooked until crisp
1 stalk celery, cut in 2-inch pieces

Method: Put all ingredients in Blender container in order listed; cover and blend on Speed 8 until vegetables and bacon are chopped. Pour into saucepan; simmer over low heat 30 minutes.

Yield: 1 quart

QUICKY CHEESE SOUP

3 cups hot milk
1 beef bouillon cube
8 ounces American cheese, cubed
1 (10¼-ounce) can frozen cream of potato soup

Method: Put milk, beef bouillon cube and cubed cheese in Blender container; cover and blend at Speed 10 until smooth. Pour into saucepan; add frozen soup. Cook over low heat, stirring frequently, until hot. Serve immediately.

Yield: 4 servings

CHICKEN CURRY SOUP

½ cup milk
1 10½-ounce can cream of chicken soup
1 teaspoon curry powder
1 cup cracked ice
½ cup heavy cream

Method: Put milk, soup and curry powder in Blender container. Cover and blend on Speed 5 for about 15 seconds. Remove cover and add cracked ice and cream. Cover and blend on Speed 10 until completely smooth. Serve cold garnished with chopped chives and thin cucumber slice.

Yield: 4 servings

CLAM BISQUE

2 cups cream
¼ teaspoon tarragon
4 drops Tobasco
1 teaspoon celery salt
2 7½-ounce cans minced clams, with liquid

Method: Put all ingredients in Blender container; cover and blend on Speed 10 until clams are very finely cut. Serve cold or pour into saucepan and heat.

Yield: 4 cups

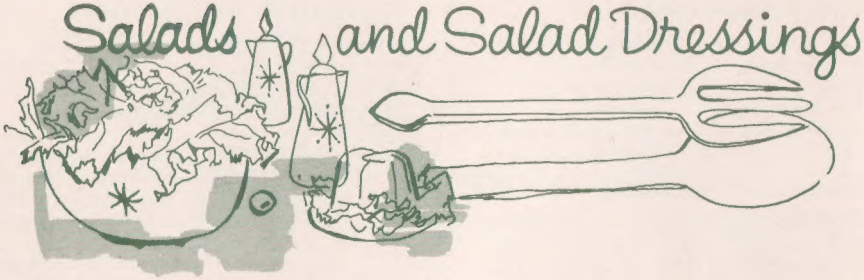
DUBARRY CREAM SOUP

1 package frozen cauliflower, thawed
1 10½-ounce can chicken broth
1 cup light cream
1 teaspoon salt
⅛ teaspoon white pepper
1 egg yolk
1 can frozen cream of potato soup

Method: Put cauliflower and chicken broth in a saucepan; bring to boiling, then cover and cook over low heat for 8 minutes. Put all remaining ingredients except cream of potato soup in Blender container; add cooked cauliflower and broth. Cover container and blend on Speed 10 until smooth. Pour into saucepan and add potato soup; cook over low heat until hot, being careful not to let the soup boil.

Yield: 5 cups

Salads and Salad Dressings



CABBAGE SLAW

1 head cabbage
Sour Cream Dressing (page 14)

Method: Quarter cabbage and remove core. Slice coarsely into Blender container. Fill to 5-cup mark with cabbage; add water just to cover cabbage. Cover container and blend on Speed 14 just until cabbage is chopped (about 5 seconds). Drain thoroughly in a colander; empty onto a paper towel to absorb excess moisture. Repeat process with any additional cabbage. Mix chopped cabbage with Sour Cream Dressing in a bowl.

Yield: about 2½ cups chopped cabbage from each containerful

VEGETABLE SLAW

Put ½ cleaned green pepper, ½ small onion and 1 carrot (cut in 1-inch pieces) in Blender container with cabbage. Prepare slaw as directed above.

AVOCADO MOLD

3 envelopes unflavored gelatin
1 cup cold water
¼ cup lemon juice
3 ripe avocados (2 cups mashed)
1 cup commercial sour cream
1 cup mayonnaise
¼ medium onion
⅛ green pepper
1 teaspoon salt
⅛ teaspoon pepper
Salad greens

Method: Sprinkle gelatin in cold water, set in hot water to dissolve. Refrigerate until consistency of unbeaten egg whites. Peel and pit avocados. Put all ingredients except gelatin and salad greens in Blender container. Cover and blend on Speed 10 until smooth. Add gelatin and blend on Speed 10. Pour into 5½ cup mold that has been rinsed in cold water. Cover with Saran; refrigerate until set (about 3 hours). To serve, loosen mold and invert on serving plate. Surround with salad greens. Delicious as ring mold served with Crab Salad.

Note: Avocado mold will discolor if stored in refrigerator longer than 1½ hours after it has been unmolded.

KIDNEY-BEAN SALAD

1 17-ounce can red kidney beans
1 small head cabbage (5-6 inches)
½ green pepper
2 stalks celery
½ medium onion
½ cup mayonnaise
1 teaspoon salt
½ teaspoon pepper
2 tablespoons vinegar
6 slices bacon

Method: Quarter cabbage, remove core and slice coarsely. Seed green pepper and cut into strips. Slice onion and celery coarsely. Fill Blender container with mixed vegetables and add cold water just to cover. Cover container and blend on Speed 10 for 5 seconds, just until vegetables are coarsely chopped. Drain into colander and repeat until all vegetables are chopped. Empty well-drained vegetables on paper toweling to absorb excess moisture. Combine vegetables and drained kidney beans. Mix mayonnaise, salt, pepper and vinegar in Blender container on Speed 4. Toss with vegetables and chill thoroughly. Fry bacon in skillet over low heat until crisp; drain and crumble bacon coarsely. Just before serving, arrange chilled bean mixture in a lettuce-lined bowl, sprinkle top with crumbled bacon.

Yield: 8 servings

FROZEN FRUIT AND NUT SALAD

1 1-pound can jellied cranberry sauce
1 cup cream style cottage cheese
¼ cup Blender Mayonnaise (page 14)
½ cup pitted dates
¼ cup blanched almonds
½ cup maraschino cherries, drained
1 8-ounce can crushed pineapple, drained
1 cup miniature mars' mallows
1 cup whipping cream, Blender whipped (page 24)

Method: Put cranberry sauce, cottage cheese, and mayonnaise in Blender container; cover and blend on Speed 10 until smooth. Add dates, almonds and cherries; cover and blend on Speed 8 just until fruits and nuts are chopped. Pour into bowl; add pineapple and marshmallows. Fold in whipped cream. Pour into ice cube trays and freeze until firm. Slice and serve on lettuce leaves.

Yield: 12 servings

GOLDEN GLOW SALAD

1 No. 2 can crushed pineapple
1 package orange flavored gelatin
½ teaspoon salt
¼ cup lemon juice
4 raw carrots, cut in 2-inch pieces
½ cup Cheddar cheese, cubed

Method: Drain pineapple and reserve juice. Measure juice and add enough water, if necessary, to make 1¼ cups. Heat ½ cup juice and pour into Blender container; add gelatin. Cover container and blend on Speed 2 until gelatin is dissolved. Add remaining juice, salt, carrots and cheese; cover container and blend on Speed 9 until carrots and cheese are chopped. Pour into a 1-quart mold; chill until partially set. Stir in drained pineapple; chill until firmly set. Serve on salad greens; garnish with mayonnaise.

Yield: 6 servings

TUNA SALAD DELUXE

½ cup Blender Mayonnaise (page 14)
½ cup pickle relish
½ small onion, cut in 4 pieces
1 stalk celery, cut in 2-inch pieces
1 4-ounce can tuna fish
½ cup Cheddar cheese, cubed
2 cups cooked macaroni, drained and cooled

Method: Put mayonnaise, pickle relish, onion and celery in Blender container; cover and run on Speed 9 until vegetables are chopped. Add tuna and cheese; cover and blend on Speed 10 until chopped. Pour over macaroni in a mixing bowl; mix well. Serve in lettuce cups or in tomato halves which have had the pulp scooped out.

Yield: 4-6 servings

MOLDED CRAB MEAT SALAD

1 envelope (1 tablespoon) unflavored gelatin
¼ cup cold water
1 cup (½ pint) commercial sour cream
3 tablespoons vinegar
1 teaspoon salt
1 cup crab meat, canned or frozen
1 cup cucumber, cut in 1-inch cubes
¼ small onion

Method: Sprinkle gelatin over cold water; let stand 5 minutes. Place over boiling water and stir to dissolve gelatin. Put sour cream, vinegar, salt and gelatin in Blender container; cover and blend on Speed 2 about 30 seconds. Add crab meat, cucumber and onion; cover container and run on Speed 9 just until vegetables are chopped. Pour into a 1-quart mold; chill until firm. Unmold and garnish with cucumber and radish slices.

Yield: 6 servings

PERFECTION SALAD

1 cup boiling water
1 package lemon flavored gelatin
1 cup pineapple juice
1 tablespoon lemon juice
1 cup cabbage, cut in ¾-inch cubes
2 medium carrots, cut in 1-inch pieces

Method: Put water and gelatin in Blender container; cover and blend on Speed 2 until gelatin is dissolved. Stop Blender; add remaining ingredients in order listed. Cover container; blend on Speed 9 just until vegetables are coarsely chopped. Empty into a bowl; chill until partially set, then stir and pour into six 4-ounce molds or a 1-quart mold.

Yield: 6 servings

MOLDED BEET SALAD

1 cup boiling beet juice
1 package lemon flavored gelatin
¼ lemon, peeled and seeded
1 teaspoon salt
¼ small onion
1 tablespoon horse-radish
2 carrots, cut in 1-inch pieces
1½ cups cooked, sliced beets

Method: Add enough water, if necessary, to beet juice to make 1 cup. Put boiling beet juice and gelatin in Blender container; cover and run on Speed 2 until gelatin is dissolved. Add lemon, salt, onion and horse-radish, cover container and blend on Speed 10 until smooth. Add carrots; cover and blend on Speed 9 just until carrots are coarsely chopped. Add beets; cover container and run on Speed 9 just until all beets are chopped. Pour into a one-quart mold. Chill until set. Serve on salad greens with mayonnaise. *Yield: 6 servings*

MAIN DISH CHICKEN SALAD

2 tablespoons sherry
1 teaspoon lemon juice
½ cup boiling chicken broth
1 envelope (1 tablespoon) unflavored gelatin
¼ cup Blender Mayonnaise (page 14)
2 egg yolks
¼ teaspoon dry mustard
2 drops Tobasco
2 sprigs parsley
1 slice onion
Dash pepper
¼ green pepper
2 stalks celery, cut in 1-inch pieces
2 cups diced cooked chicken
1 cup cooked peas

Method: Put first four ingredients in Blender container; cover and blend on Speed 2 until gelatin is dissolved. Put all remaining ingredients except chicken and peas in container; cover and blend on Speed 9 just until vegetables are coarsely chopped. Add chicken to container; cover and run on Speed 9 just until all chicken goes through the blades. Stir in peas. Pour into a 1½-quart mold or a loaf pan; chill until set. *Yield: 6 servings*

LIME-WALNUT SALAD

1 cup boiling water
1 package lime flavored gelatin
1 8-ounce can crushed pineapple with juice
1 12-ounce carton cream style cottage cheese
2 stalks celery, cut in 1-inch pieces
½ cup shelled walnuts

Method: Put boiling water and gelatin in Blender container; cover and blend on Speed 2 until gelatin is dissolved. Add all remaining ingredients except walnuts; cover container and blend on Speed 9 just until celery is chopped. Add walnuts; cover container and run on Speed 11 just until all nuts go through the blades. Pour into a 9-inch square pan. Chill until set.

Yield: 6 servings

ASPARAGUS-EGG MOLD

1¼ cups boiling liquid from asparagus
1 envelope (1 tablespoon) unflavored gelatin
½ teaspoon salt
1 slice onion
1 canned pimiento
1 tablespoon lemon juice
1 cup Blender Mayonnaise (page 14)
3 hard-cooked eggs, shelled
1½ cups cooked asparagus, cut in 1-inch pieces

Method: Measure liquid from cooked asparagus; add water, if necessary, to make 1¼ cups. Put boiling liquid and gelatin in Blender container; cover and blend on Speed 2 until gelatin is dissolved. Add all remaining ingredients except eggs and asparagus; cover container and blend on Speed 8 just until mixed and pimiento is chopped. Add eggs; cover container and run on Speed 8 just until eggs are coarsely chopped. Pour into a bowl and chill until about the consistency of unbeaten egg white; stir in cooked asparagus. Pour into a 1½-quart mold; chill until set.

Yield: 6 servings

DEVILED EGG SALAD

½ cup boiling water
1 envelope (1 tablespoon) unflavored gelatin
1 teaspoon salt
2 tablespoons lemon juice
½ teaspoon dry mustard
1 teaspoon Worcestershire
⅛ teaspoon cayenne
¾ cup Blender Mayonnaise (page 14)
1 thin slice onion
2 stalks celery, cut in 1-inch pieces
¼ green pepper
1 canned pimiento
4 hard-cooked eggs, shelled and quartered

Method: Put gelatin and boiling water in Blender container; cover and blend on Speed 2 until gelatin is dissolved. Add all remaining ingredients except eggs; run on Speed 8 until vegetables are coarsely chopped. Add quartered eggs and run on Speed 8 just until all eggs go through blades. Pour into a 1-quart mold. Chill until set.

Yield: 4 servings

DEVILED EGGS

6 hard-cooked eggs
3 tablespoons Blender Mayonnaise (page 14)
3 tablespoons chili sauce
1 thin slice onion
½ teaspoon salt
¼ teaspoon pepper
½ teaspoon dry mustard

Method: Cut eggs in half lengthwise; separate yolks from whites. Put egg yolks and remaining ingredients in Blender container; cover and blend on Speed 10 until smooth. If necessary, stop Blender during processing and push ingredients toward blades with a rubber spatula. Fill egg whites with blended mixture. Chill.

Yield: 6 servings

CREAMY PINEAPPLE SALAD

1 No. 2½ can crushed pineapple, drained
Pineapple syrup
2 envelopes (2 tablespoons) unflavored gelatin
½ cup sugar
½ teaspoon salt
1 cup unsweetened pineapple juice
1 cup orange juice
Rind of ½ lemon (yellow portion only)
3 tablespoons lemon juice
8 ounces cream cheese, cubed

Method: Measure pineapple syrup; add water to make 1½ cups. Heat pineapple juice to boiling. Put gelatin and pineapple syrup in Blender container; cover and blend on Speed 2 until gelatin is dissolved. Add all remaining ingredients except crushed pineapple; cover container and blend on Speed 10 until smooth. Pour into bowl and chill until the consistency of unbeaten egg white; stir in drained pineapple. Pour into a 2-quart mold and chill until set.

Yield: 10 servings

ORANGE-APRICOT SALAD

2½ cups apricot halves, cooked dried or canned
1 8-ounce can crushed pineapple
Water
2 packages orange flavored gelatin

Method: Drain apricot halves and pineapple; measure liquid and add enough water to make 3 cups liquid. Heat liquid to boiling; put gelatin and hot liquid in Blender container; cover and blend on Speed 2 until gelatin is dissolved. Pour gelatin mixture into a bowl and chill until the consistency of unbeaten egg whites. Put apricots in Blender container, cover and run on Speed 3 until apricots are puréed. Fold puréed apricots and pineapple into chilled gelatin. Turn into a 2-quart mold or 8 individual molds. Chill until set. Turn out on salad greens and garnish with mayonnaise.

Yield: 8 servings

CRANBERRY-ORANGE MOLD

- 1¼ cups boiling water
- 1 package raspberry flavored gelatin
- 1 orange, seeded and diced
- Peel of 1 orange (orange portion only)
- 1 1-pound can whole cranberry sauce

Method: Put boiling water and gelatin in Blender container; cover and blend on Speed 2 until gelatin is dissolved. Add remaining ingredients; cover container and blend on Speed 12 until orange peel is very fine. Pour into a 1½-quart mold. Chill until set.

Yield: 6 servings

JELLIED TOMATO RING

- ½ cup hot chicken broth
- 1½ tablespoons lemon juice
- 1 thin slice onion
- 2 envelopes (2 tablespoons) unflavored gelatin
- 2 drops Tobasco
- 1 tablespoon Worcestershire
- ½ teaspoon celery salt
- 2 cups tomato juice
- 1 cup crushed ice

Method: Put first 4 ingredients in Blender container; cover and blend on Speed 2 until gelatin is completely dissolved. Add remaining ingredients; cover container and blend on Speed 10 until completely smooth. Pour into a 5-cup ring mold; chill until set. Turn out onto serving plate and fill center with cooked vegetable or seafood salad.

Yield: 6 servings

ITALIAN DRESSING

- 3 cloves garlic
- ¾ cup salad oil
- ⅓ cup white vinegar
- 1 tablespoon pimiento

Method: Put all ingredients except pimiento in Blender container; cover and blend on Speed 10 until garlic is completely liquefied. Stop Blender; add pimiento, cover and run on Speed 7 until pimiento is chopped.

Yield: 1 cup

LOW-CAL BUTTERMILK DRESSING

- ½ cup buttermilk
- ¼ cup lemon juice
- ½ cup cottage cheese
- 1 teaspoon salt
- ½ teaspoon paprika
- ½ green pepper

Method: Put all ingredients except green pepper in Blender container; cover and blend on Speed 10 until smooth. Add green pepper; blend on Speed 7 just until pepper is chopped. Serve on vegetable salads.

Yield: 1 cup

RUSSIAN DRESSING

- ¼ cup salad oil
- ½ cup vinegar
- ¾ cup canned tomato soup, undiluted
- ½ teaspoon salt
- ½ teaspoon paprika
- ½ teaspoon dry mustard
- ½ medium green pepper, diced
- ½ small onion

Method: Put all ingredients in Blender container; cover and run on Speed 8 until vegetables are finely chopped. Store in covered container in refrigerator.

Yield: 1¾ cups

Note: May be made in 1-pint jar and stored in same container.

COOKED DRESSING

- 1 cup water
- 2 eggs
- ½ cup vinegar
- 1½ teaspoons dry mustard
- ½ teaspoon salt
- 3 tablespoons cornstarch
- ½ cup sugar

Method: Have all ingredients room temperature. Put ingredients in Blender container in order listed; cover and blend on Speed 10 for 1½ minutes. Pour mixture into a 1-quart saucepan; cook over low heat, stirring frequently, until thick (about 20 minutes).

Yield: 1½ cups

B.B.'s FRENCH DRESSING

- 1½ cups salad oil
- 1½ cups vinegar
- ¾ cups granulated sugar
- 1½ cups tomato catsup
- 2¼ teaspoons salt
- 2¼ teaspoons garlic salt
- 2¼ teaspoons onion salt
- 1 tablespoon celery salt
- 1 teaspoon Worcestershire

Method: Put all ingredients in Blender container. Cover and mix on Speed 10. Store in covered jars in refrigerator. (This recipe may be cut in half for smaller yield.)

Yield: 5½ cups

TOMATO FRENCH DRESSING

- ¼ cup lemon juice
- 1 cup salad oil
- ½ cup vinegar
- 1 cup catsup
- Small piece onion
- 1 clove garlic
- ½ cup sugar
- 1 teaspoon salt
- ¾ teaspoon dry mustard
- ½ teaspoon paprika

Method: Put all ingredients in order listed in Blender container; cover and blend on Speed 10 until smooth.

Yield: 3 cups

BASIC FRENCH DRESSING

¼ cup vinegar or lemon juice
¾ cup salad oil
1½ teaspoons salt
¼ teaspoon pepper
¼ teaspoon paprika
¼ teaspoon sugar
¼ small onion

Method: Put all ingredients in Blender container; cover and blend on Speed 10 about 30 seconds.

Yield: 1 cup

Note: This dressing may be made in a one-pint canning jar. Follow directions above, placing all ingredients in jar and screwing on cutting assembly. Cover and store in same jar.

AVOCADO SALAD DRESSING

1 medium size ripe avocado
½ cup salad oil
1 tablespoon lemon juice
1 tablespoon tarragon vinegar
½ medium onion
½ clove garlic
¾ teaspoon salt

Method: Rinse, peel and cut avocado into halves; remove and discard pit. Cut into several pieces and place in standard mouth pint canning jar; add remaining ingredients. Screw on complete cutting assembly, place on motor base and blend on Speed 14 until smooth.

Yield: 1 cup

Note: Keep in refrigerator until used. Use in 24 hours. This amount or a double recipe may be made in the Blender container.

MAYONNAISE CHAUD FROID

1 cup Blender Mayonnaise (page 14)
1 envelope gelatin
¼ cup water

Method: Soften gelatin in water in small bowl. Set bowl in boiling water until liquefied. Blend into mayonnaise after oil is incorporated on Speed 14 for about 15 seconds. Use to coat eggs, chicken or any Chaud Froid recipe.

SULLIVAN SPECIAL

1 cup buttermilk
1 pint mayonnaise
¼ onion
1 tablespoon Worcestershire
¼ teaspoon garlic powder
½ pound Roquefort or blue cheese

Method: Put first five ingredients and ½ cheese in Blender container, cover and blend until smooth on Speed 13. Turn off Blender and add remaining cheese cut in large chunks. Cover and blend on Speed 10 about 6 seconds or only until coarsely chopped. If a smooth dressing is preferred, run until smooth.

Yield: 1 quart

BLENDER MAYONNAISE

1 egg
2 tablespoons vinegar
¾ teaspoon salt
½ teaspoon dry mustard
¼ teaspoon paprika
½ teaspoon salad herbs (optional)
1 cup salad oil

Method: Have all ingredients room temperature. Put egg, 1 tablespoon vinegar, salt, dry mustard, paprika and salad herbs (if desired) in Blender container; cover and blend on Speed 4. While Blender is running on Speed 4, slowly pour in ½ cup salad oil through opening in cover. When more power is required, run on Speed 14. Stop Blender and push ingredients toward blades with rubber spatula if necessary. Add remaining 1 tablespoon vinegar and slowly pour in remaining salad oil while Blender is running on Speed 14.

Yield: 1 cup

MAYONNAISE VARIATIONS

Add . . . 2 sprigs parsley, stems removed, after oil is incorporated. Blend until parsley is minced.

Add . . . ½ clove of garlic.

Add . . . lemon juice instead of vinegar and a small piece of lemon rind — nice for fruits.

Add . . . 2 ounces of crumbled blue cheese or Roquefort.

Add . . . ¼ cup sour cream, 1 teaspoon dry mustard and 2 teaspoons Worcestershire sauce. Serve with fish, meat or meat salads.

SOUR CREAM DRESSING

1 cup commercial sour cream
¼ cup vinegar
3 tablespoons sugar
1½ teaspoons salt
1 teaspoon celery seed

Method: Put ingredients in Blender container; cover and blend on Speed 10 until smooth.

Yield: 1¼ cups

THOUSAND ISLAND DRESSING

1 cup Blender Mayonnaise (page 14)
¼ cup catsup
1 slice onion
1 stalk celery, cut in 2-inch pieces
2 small sweet pickles
3 sprigs parsley
1 slice green pepper
1 teaspoon pimiento
1 hard cooked egg, quartered

Method: Put all ingredients except egg in Blender container, cover and blend on Speed 9 just until vegetables are coarsely chopped. Add egg; cover container and blend on Speed 9 just until egg is chopped.

Yield: 2 cups

Quick Breads

LEMON-NUT COFFEE CAKE

Topping:

1 cup cornflakes
½ cup walnuts
½ teaspoon cinnamon
¼ cup sugar
¼ cup melted butter or margarine

Coffee Cake:

½ cup walnuts
2 cups prepared biscuit mix
½ cup milk
1 egg
½ cup brown sugar, firmly packed
1 tablespoon lemon juice
Rind from half a lemon

Method: Preheat oven to 400°. Have all ingredients room temperature. Grease an 8x8x2-inch pan. Measure 1 cup walnuts into the Blender container; cover and run on Speed 9 until nuts are finely chopped. Empty half the chopped nuts into a small bowl; empty remaining nuts into a medium bowl. Measure cornflakes into Blender container; cover and run on Speed 10 until flakes are crushed. Empty into small bowl with nuts; add sugar, cinnamon and butter and blend well. Set aside.

Measure biscuit mix into medium bowl with chopped nuts. Put milk, egg, brown sugar, butter, lemon juice and rind in Blender container; cover and blend on Speed 12 until lemon rind is finely cut. Add to biscuit mix; stir just until all dry ingredients are moistened. Pour batter into prepared pan; sprinkle evenly with topping and bake 25 minutes or until coffee cake tests done. *Yield: 9 servings*

DRIED BEEF GRIDDLE CAKES

2 cups pancake mix
1¾ cups milk
1 egg
2 tablespoons shortening
½ teaspoon prepared mustard
1 cup dried beef

Method: Preheat griddle. Put pancake mix, milk, egg, shortening and mustard in Blender container. Cover and blend on Speed 10 until smooth. Add dried beef and run on Speed 14 for 15 seconds or until finely chopped. Pour small amounts on lightly greased griddle. Brown on one side, turn and brown on other side. *Yield: 16-18 pancakes*

APPLE FRITTERS

1½ cups sifted flour
¼ cup sugar
⅛ teaspoon salt
2 teaspoons baking powder
½ cup milk
2 eggs
2 cooking apples, washed, cored and quartered
Powdered sugar

Method: Sift flour, sugar, salt and baking powder together into a medium bowl; set aside. Put milk, eggs and apples in Blender container; cover and blend on Speed 10 just until all apples go through the blades once (do not overblend, or apples will be liquefied). Add apple mixture to dry ingredients in bowl and stir until batter is smooth. Drop batter by teaspoonfuls into deep fat heated to 370°; cook until fritters are golden brown. Drain on absorbent paper; sprinkle with powdered sugar.

Yield: about 30 fritters

POPOVERS

2 cups milk
6 eggs
1 teaspoon salt
4 teaspoons butter or margarine
2 cups sifted flour

Method: Preheat oven to 450°. Grease 16 heat-resistant glass custard cups or popover pans thoroughly with shortening or cooking oil, preheat in oven for 5 minutes. Put all ingredients in Blender container in order listed; cover and blend on Speed 13 until thoroughly combined. Fill preheated custard cups or popover pans ½ full. Bake at 450° for 10 minutes; reduce temperature to 350° and bake 40 minutes longer. Serve immediately.

Yield: 16 large popovers

Note: If a drier interior is desired, puncture top of each popover with a sharp-tined fork and allow steam to escape after baking; return to oven with the heat turned off and allow popover to dry 10 minutes.

WAFFLES

2 cups sifted flour
3 teaspoons baking powder
2 tablespoons sugar
¾ teaspoon salt
2 egg yolks
1⅔ cups milk
½ cup soft shortening
2 egg whites

Method: Have all ingredients room temperature. Preheat waffle iron. Sift flour, baking powder, sugar and salt together in a medium bowl. Put egg yolks, milk, and shortening in Blender container; cover and blend on Speed 10. Pour liquid mixture over dry ingredients and stir until smooth. Beat egg whites until stiff but not dry, using an electric mixer; fold into batter. Bake in hot waffle iron about 3 minutes or until waffle stops steaming.

Yield: 3 large square or 6 7-inch waffles

CHEESY WAFFLES

Add 1 cup diced Cheddar cheese to ingredients in Blender container before blending; blend until cheese is completely smooth. Complete batter as in above recipe.

APRICOT AND BANANA BREAD

1¼ cups sifted flour
1 teaspoon baking powder
½ teaspoon salt
½ teaspoon soda
1 cup whole bran
½ cup walnuts
2 eggs
⅓ cup shortening
⅔ cup sugar
¼ cup buttermilk
3 ripe bananas
1 cup dried apricots

Method: Preheat oven to 350°. Grease a 9x5-inch loaf pan. Sift together flour, baking powder, salt and soda into a medium bowl; add whole bran. Put nuts in Blender container; cover and chop on Speed 10, add to flour mixture. Put eggs, shortening, sugar and milk in Blender container; mix on Speed 11. Add peeled and broken bananas while Blender is running until completely liquefied. Turn unit off and add apricots, run on Speed 10 until all apricots are coarsely chopped. Add to dry ingredients, stir well and pour into prepared pan. Bake 45 minutes or until done when checked with a cake tester.

Yield: 1 loaf

PRONTO PANCAKES

1¾ cups milk
2 eggs
¼ cup soft shortening
2 cups sifted flour
2½ teaspoons baking powder
1 teaspoon salt

Method Have all ingredients at room temperature. Put ingredients in Blender container, cover and blend on Speed 10 just until ingredients are combined. Pour small amounts on lightly greased preheated fry pan or griddle. Brown on one side, turn and brown on other side.

Yield: 16-18 pancakes

BASIC MUFFINS

2 cups sifted flour
2½ teaspoons baking powder
½ teaspoon salt
2 tablespoons sugar
1 cup milk
1 egg
½ cup soft shortening

Method: Preheat oven to 400°. Grease 14 medium muffin tins. Sift together flour, baking powder, salt and sugar into a medium bowl. Put remaining ingredients in Blender container; cover and blend on Speed 10 until well mixed. Add liquid to dry ingredients in bowl and stir with spoon just until all flour is moistened. Fill muffin tins ⅔ full. Bake 20-25 minutes or until done.

Yield: 14 muffins

Variations:

DATE-NUT MUFFINS

Add ¾ cup pitted dates and ¼ cup walnuts to ingredients in Blender container; cover and blend on Speed 7 until dates and nuts are finely chopped.

RAISIN MUFFINS

Add 1 cup seedless raisins to ingredients in Blender container, cover and blend on Speed 7 until raisins are finely chopped.

CARROT MUFFINS

Add 1 raw carrot, cleaned and cut into 1-inch pieces, to ingredients in Blender container; cover and blend on Speed 9 until carrots are very finely chopped.

GRAHAM MUFFINS

Use 1 cup sifted flour in place of the two cups in Basic Muffins. After blending liquid ingredients, break 16 graham crackers into Blender container with liquid ingredients, cover container and blend until smooth. Add to dry ingredients and mix as in Basic Muffin recipe.

COTTAGE CHEESE PANCAKES

½ cup light cream
1 cup cream style cottage cheese
2 eggs
2 tablespoons sugar
3½ tablespoons flour
½ teaspoon salt
½ teaspoon baking powder
Butter or margarine

Method: Put cream, cottage cheese and eggs in Blender container; cover and blend on Speed 13 until completely smooth. Add all remaining ingredients except butter or margarine, cover container and blend on Speed 10 just until mixed. Melt a small amount of butter or margarine in a skillet or on a griddle, spoon 1 tablespoon batter for each pancake onto hot cooking surface. Brown on both sides, turning once. Serve immediately topped with sour cream and sweetened sliced strawberries.

Yield: 6 servings

Main Dishes

STUFFED CORNISH GAME HENS

- 1 loaf day-old bread (approximately)
- 1 medium onion, cut in 6 pieces
- 2 stalks celery, cut in 2-inch pieces
- 6 sprigs parsley
- 1½ teaspoons poultry seasoning
- ¼ teaspoon pepper
- ½ teaspoon salt
- 1 3-ounce can mushrooms, drained
- ½ cup butter or margarine, melted
- 4 Rock Cornish game hens, about 1 pound each
- 2 teaspoons salt
- ¼ teaspoon monosodium glutamate
- ¼ cup butter or margarine, melted

Method: To make stuffing, break 1 slice day-old bread into 4 pieces and drop into Blender container; cover and run on Speed 6 just until bread is coarsely crumbed (about 3 seconds). Empty into a 1-quart measure. Repeat this process, crumbing 1 slice bread at a time until 2 quarts coarse crumbs are obtained. Empty crumbs into a large bowl. Put onion in Blender container; cover and run on Speed 7 until onion is coarsely chopped. Add to bread crumbs. Put cut-up celery in Blender container; cover and chop on Speed 7. Add to bread crumbs. Put parsley in Blender container; cover and run on Speed 6 until finely chopped. Add to crumbs. Add poultry seasoning, pepper, ½ teaspoon salt and mushrooms to crumb mixture; mix well with two forks. Add ½ cup melted butter and mix until all ingredients are moistened. Set aside. Clean the game hens, rinse and pat dry with absorbent paper. Rub cavities of the four hens with a mixture of the 2 teaspoons salt and monosodium glutamate. Lightly fill body cavities with the stuffing. To close body cavities, sew or skewer and lace with cord. Fasten neck skin to backs and wings to bodies with skewers. Put game hens, breast-side up, on rack in roasting pan; brush with ¼ cup melted butter. Roast uncovered at 350° about 1½ hours or until hens test done. Remove skewers before serving. Serve on heated platter.

Yield: 4 servings

Variation: To add a crisp texture to stuffing, add 1 8-ounce can sliced water chestnuts, drained.

SCALLOPED OYSTERS

- 45-50 soda crackers
- 1 quart oysters, drained
- ¾ cup oyster liquor
- ½ cup soft butter or margarine
- 2 tablespoons flour
- 1 teaspoon salt
- ⅛ teaspoon pepper
- ½ clove garlic
- ¼ green pepper
- ¼ small onion
- 1 tablespoon lemon juice
- 1¼ teaspoons Worcestershire
- Dash Tobasco

Method: Preheat oven to 375°. Grease a 1½-quart shallow baking dish; set aside. Break 8 crackers at a time into Blender container; cover and run on Speed 6 until crackers are finely crumbed. Empty crumbs into a measure. Repeat this process until 1¼ cups crumbs are obtained. Warm oysters in liquor over low heat; drain and set oysters aside. Put the hot oyster liquor, butter or margarine, flour, salt, pepper and garlic in Blender container; cover and blend on Speed 10 until smooth. Add green pepper, onion, lemon juice, Worcestershire and Tobasco; cover container and run on Speed 7 until onion and pepper are chopped. Put oysters and 1 cup cracker crumbs in prepared baking dish; pour blended mixture over top; mix. Sprinkle remaining cracker crumbs over all. Bake 20 minutes or until golden brown and bubbly.

Yield: 6-8 servings

POTATO PANCAKES

- ¼ cup milk
- 2 eggs
- 3 cups diced raw potatoes
- 1 small onion, quartered
- 3 tablespoons flour
- 1 teaspoon salt
- ¼ teaspoon baking powder

Method: Put all ingredients in order listed in Blender container; cover and blend on Speed 14 just until all potatoes go through blades, about 10 seconds (do not overblend or potatoes will be liquefied). Pour small amounts onto a hot, greased griddle or frying pan. Fry until brown on both sides, turning once.

Yield: 18 pancakes

SWISS CHEESE AND HAM SOUFFLÉ

1 cup milk
4 eggs, separated
3 tablespoons soft butter or margarine
¼ cup flour
¾ teaspoon salt
6 ounces Swiss cheese, cubed
½ cup cooked ham, cubed
⅛ teaspoon dry mustard

Method: Preheat oven to 300°. Put milk, egg yolks, butter, flour, salt, mustard and cubed cheese in Blender container; cover and blend on Speed 14 until completely smooth. Add ham; cover and blend on Speed 10 until ham is finely chopped. Pour into a saucepan; stir over low heat until very thick. Beat egg whites in a medium bowl with electric mixer until stiff but not dry; carefully fold into cheese mixture. Pour into an ungreased 2-quart casserole or soufflé dish until ¼ inch from the top (bake any extra in a small ungreased casserole). Bake 1¼ hours; don't open oven door while baking. Serve at once. *Yield: 4 servings*

WELSH RAREBIT

2¼ cups hot milk
2 eggs
¾ teaspoon salt
¾ teaspoon dry mustard
¾ teaspoon Worcestershire
3 tablespoons flour
¾ pound Cheddar cheese, cubed
Paprika

Method: Put all ingredients except paprika in Blender container in order listed; cover and blend on Speed 9 until smooth. Pour into top of a double boiler; stir constantly over hot water until thick. Serve over buttered toasted English muffins or toast. Sprinkle with paprika. *Yield: 6 servings*

HOT DEVILED SALMON LOAVES

1 pound can salmon
3 slices fresh bread
1 egg
1 cup canned tomato soup, undiluted
¼ medium onion
¼ medium green pepper
3 tablespoons soft butter
½ teaspoon salt
1 teaspoon prepared mustard
7 thin slices lemon, with peel

Method: Preheat oven to 350°. Grease six 3½-inch custard cups; place 1 slice lemon in bottom of each. Drain salmon; remove skin and bones and flake in a mixing bowl. Break one piece bread into four pieces; drop into Blender container, cover and run on Speed 8 until bread is finely crumbed. Empty crumbs into bowl with salmon. Repeat this process with remaining 2 slices bread. Lightly mix salmon and crumbs. Put all remaining ingredients in Blender container in order listed; cover and blend on Speed 8 until onion and green pepper are finely chopped. Add to salmon mixture and mix with spoon. Fill custard cups with salmon mixture. Bake 35-40 minutes. Turn out of custard cups to serve. *Yield: 6 servings*

MOLDED SALMON LOAF WITH AVOCADO SPREAD

1 pound can red salmon
1 envelope (1 tablespoon) unflavored gelatin
¼ cup cold water
¼ cup boiling water
½ teaspoon salt
2 tablespoons lemon juice
2 tablespoons vinegar
1 tablespoon sugar
1 thin slice onion
½ cup mayonnaise
½ cup pitted ripe olives
½ large stalk celery, cut in 1-inch pieces

Method: Remove bones and skin from salmon; flake in bowl and set aside. Soften gelatin in cold water in a small bowl; add boiling water and stir. Put in Blender container; cover and run on Speed 2 for a few seconds to dissolve gelatin. Add salt, lemon juice, vinegar, sugar and onion to Blender container; cover and run on Speed 8 until onion is grated. Empty into a medium bowl and chill until partially set. Meanwhile, put mayonnaise, olives and celery in Blender container in order listed; cover and run Blender on Speed 7 until olives and celery are chopped. Add mayonnaise mixture to flaked salmon; mix. Fold together salmon mixture and chilled gelatin. Turn into a 5x9x3-inch loaf pan and chill until firm. Turn onto a platter and frost top with avocado spread.

LUSCIOUS LOBSTER TAILS

8 rock lobster tails
2 quarts boiling water
1 tablespoon salt
1 bay leaf
½ teaspoon black pepper corns
2-3 slices dry white bread
2 tablespoons sherry
½ cup melted butter or margarine
½ teaspoon salt
¼ clove garlic
2 sprigs parsley
Dash cayenne pepper
Dash paprika

Method: Pre-heat oven to 350°. Cook lobster tails in boiling water, to which 1 tablespoon salt, bay leaf and pepper corns have been added, for 7 minutes. Drain. Remove soft under shell with kitchen scissors. Remove meat from shells; cut into bite-size pieces and return to shells. Arrange lobster tails in a shallow baking pan. Break 1 slice bread into Blender container; cover and run on Speed 8 until bread is finely crumbed. Empty crumbs into a small bowl. Repeat with remaining bread until ½ cup crumbs are obtained. Put remaining ingredients in Blender container; cover and run on Speed 8 until parsley is finely cut. Add butter mixture to crumbs; mix well. Spread crumb mixture evenly over lobster meat. Bake 20 minutes.

Yield: 4 servings

SPAGHETTI WITH MEAT SAUCE

- 1 medium onion, quartered
- 1 clove garlic
- 1 3-ounce can mushrooms, drained
- 2 tablespoons olive oil
- 1 pound ground beef
- 1 No. 2½ can tomatoes (3½ cups)
- 1 6-ounce can tomato paste
- 1 teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon oregano
- 3 cups uncooked spaghetti
- 4 quarts water, boiling
- 1½ tablespoons salt

Method: Put onion and garlic in Blender container; cover and run on Speed 8 until onion is coarsely chopped. Heat olive oil in a large saucepan; add chopped onion and garlic. Put mushrooms in container; cover and chop on Speed 8. Add to saucepan and sauté onions and mushrooms in olive oil until onions are transparent. Add ground beef and cook 10 minutes, stirring frequently. Put tomatoes, tomato paste, 1 teaspoon salt, pepper and oregano in Blender container; cover container and blend on Speed 10 until mixture is smooth. Pour over ingredients in saucepan; simmer, covered, over low heat for 2 hours. Cook spaghetti in boiling, salted water for 10-15 minutes or until tender; drain in a large colander or sieve and rinse with hot water. Serve with meat sauce.

Yield: 6 servings

MACARONI AND CHEESE LOAF

- 1-2 slices white bread
- 1½ cups hot milk
- 2 tablespoons butter or margarine
- 1 4-ounce can deviled ham
- 8 ounces Cheddar cheese, cut in 1-inch cubes
- ¼ teaspoon salt
- 3 eggs
- ¼ small onion
- 1 pimiento
- 2 cups cooked, drained macaroni

Method: Preheat oven to 325°. Break 1 slice bread into 6 pieces and drop into Blender container; cover and run Blender on Speed 8 until bread is finely crumbed. Empty into a measure. Repeat process until 1 cup crumbs are obtained; set aside. Put hot milk, butter or margarine, deviled ham, cubed cheese and salt in Blender container; cover and blend on Speed 12 until smooth. While Blender is running at Speed 12, add eggs, one at a time, through opening in cover. Stop Blender. Add pimiento and onion; cover container and run on Speed 10 just until pimiento and onion are chopped. Add cheese mixture to bread crumbs. Stir in cooked macaroni. Pour into a 9x5x3-inch loaf pan. Bake 1 hour or until firm and browned. Cool 10 minutes in pan. Unmold. Serve hot.

Yield: 6-8 servings

POOR MAN'S STROGANOFF

- 1 medium onion, quartered
- ¼ cup butter or margarine
- 1 pound ground beef chuck
- 1 can condensed cream of chicken soup, undiluted
- 1 clove garlic
- 2 tablespoons flour
- 2 teaspoons salt
- ¼ teaspoon pepper
- ¼ teaspoon paprika
- 1 3-ounce can mushrooms, drained
- 1 cup commercial sour cream

Method: Drop quartered onion in Blender container; cover and run on Speed 7 until onion is coarsely chopped. Melt butter in a large frying pan and sauté chopped onion in butter over medium heat. Add meat to onion and sauté about 5 minutes or until browned. Put all remaining ingredients except sour cream in Blender container in order listed; cover and blend on Speed 11 until thoroughly mixed. Add blended mixture to meat; simmer 10 minutes. Stir in sour cream and cook just until heated through. Serve on hot mashed potatoes, fluffy rice, noodles or toast.

Yield: 6 servings

GEFÜLLTE FISH

- 3 pounds mixed fish (whitefish, pike, carp)
- 1 quart water
- 1 medium onion
- 2 stalks celery
- 1 medium onion, quartered
- 2 eggs
- 4 slices bread, each broken into 4 pieces or ¾ cup matzo meal
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 carrots, cleaned
- 2 teaspoons salt
- 1 cup cold water

Method: Have fish headed, boned, skinned and cut into 1-inch cubes at market; save heads, bones and skin. Put 1 quart water, fish bones, skin and heads, 1 onion, celery, carrots and 2 teaspoons salt in a large saucepan; cook 30 minutes. Meanwhile put 1 cup of the cubed raw fish and the quartered onion in Blender container; cover and blend on Speed 10 until finely chopped. If necessary, stop Blender and push ingredients toward blades with rubber spatula during chopping. Remove chopped fish to large mixing bowl. Put ½ cup cold water, eggs, 2 slices bread and half the remaining cubed fish in Blender container; cover and blend on Speed 14 until almost smooth. Empty into bowl with chopped fish. Put remaining ½ cup water, 2 slices bread, cubed fish, salt and pepper in Blender container; cover and blend on Speed 14 until almost smooth. Add to ingredients in bowl. Wet hands and form fish mixture into loose balls the size of an egg; add to boiling stock. Cover and boil 30 minutes. Reduce heat and boil slowly one hour longer. Cool slightly; lift fish out with slotted spoon or pancake turner. Remove carrots and slice for garnish. Strain stock; chill to jell. Serve fish with jelled stock and beet horse-radish.

Yield: 10 servings

EGG CROQUETTES

About 50 soda crackers
8 hard-cooked eggs, shelled
3 tablespoons soft butter or margarine
¼ cup unsifted flour
1 cup milk
½ teaspoon salt
½ teaspoon paprika
Dash nutmeg
Salad oil or shortening for deep frying
1 cup flour
2 eggs
¼ cup water
¼ teaspoon pepper
Small piece onion
3 sprigs parsley

Method: Break 8 crackers at a time into Blender container; cover and run on Speed 7 until crackers are finely crumbed. Empty into a 2-cup measure. Repeat this process until 2 cups cracker crumbs are obtained, set aside. Cut hard-cooked eggs into quarters, put 2 eggs at a time in Blender container, cover and run on Speed 8 until eggs are coarsely chopped. Empty into a bowl. Put butter or margarine, ¼ cup flour, milk, salt, paprika, pepper, onion, parsley and nutmeg in Blender container; cover and blend on Speed 8 until onion and parsley are chopped. Empty into a saucepan; cook, stirring constantly, until very thick. Remove from heat; stir in chopped eggs and ½ cup of the cracker crumbs. Chill about 1 hour or until ready to use.

In a deep skillet heat salad oil or shortening (at least 2-inches deep) to 385° on a deep-frying thermometer.

Shape croquette mixture into 18 2-inch ovals. Roll lightly in flour, then roll in eggs which have been beaten with ¼ cup water. Roll in crumbs to coat completely. Deep-fry croquettes, a few at a time, 3-4 minutes, or until golden brown. Drain thoroughly on absorbent paper. Serve hot.

Yield: 6 servings

TWO-MEAT LOAF

20 crisp soda crackers
1 pound ground beef
½ pound bulk pork sausage
1 cup milk
1 egg
1 small onion, quartered
5 sprigs parsley
1 teaspoon salt
⅛ teaspoon pepper
1 4-inch stalk celery, halved
¼ teaspoon sage

Method: Preheat oven to 350°. Grease a 9x5x3-inch loaf pan. Break half the crackers into the Blender container; cover and run on Speed 7 until crackers are fine. Empty into mixing bowl. Repeat crumbing process with remaining crackers. Add ground meats to crumbs; mix. Place remaining ingredients in Blender container; cover and blend on Speed 8 just until vegetables are chopped. Pour blended ingredients over meat mixture; mix thoroughly. Pack lightly into prepared pan. Bake 1½ hours or until done.

Yield: 8 servings

SCRAMBLED EGGS

9 tablespoons milk
9 eggs
1½ teaspoons salt
¼ teaspoon pepper
4 tablespoons butter or margarine

Method: Put ingredients in Blender container; cover and blend on Speed 5 about 5 seconds. Melt butter in a skillet; pour in egg mixture and cook slowly over low heat. With a spatula lift mixture from sides and bottom of pan as it thickens. Cook until all eggs are thick and creamy, but still moist

Yield: 6 servings

MEXICAN SCRAMBLE

Add ¼ green pepper, ½ small onion and ⅛ teaspoon cayenne pepper to Scrambled Egg ingredients before blending; blend on Speed 7 until vegetables are finely chopped.

CHEESE OMELET WITH SPANISH SAUCE

⅓ cup water
6 eggs
1 teaspoon salt
¼ teaspoon pepper
¼ teaspoon paprika
1 cup Cheddar cheese, cubed
2 tablespoons shortening

Method: Preheat oven to 325°. Put ingredients in Blender container; cover and blend on Speed 13 until smooth. Melt shortening in skillet or omelet pan, pour in egg mixture. Cook over low heat until puffed and delicately browned underneath, then bake in oven for 15 minutes or until top is browned. Turn onto heated serving platter. Spoon Spanish Sauce over ½ omelet, crease in center and fold over; serving remaining sauce over top. Serve immediately. *Yield: 4 servings*

PUFFY CHEESE OMELET

Separate egg yolks and whites in above recipe. Blend egg yolks with other ingredients; beat egg whites with an electric mixer until stiff but not dry and fold in egg yolk mixture. Cook as in above recipe.

SPANISH SAUCE

1½ cups canned tomatoes
1 teaspoon sugar
2 tablespoons flour
½ onion
¼ green pepper
1½ teaspoons salt
Dash of pepper

Method: Put all ingredients in Blender container in order listed; cover and blend on Speed 8 until onion and pepper are chopped. Pour into a sauce pan; stir over low heat until thickened.

Yield: About 1 cup

PORK CHOPS WITH ORANGE DRESSING

4 pork chops, cut 1 inch thick
2 tablespoons flour
1 teaspoon salt
½ teaspoon paprika
⅛ teaspoon pepper
1 tablespoon shortening
6 slices fresh white bread, with crusts removed
Rind of 1 orange (orange portion only*)
1 large stalk celery, cut in 1-inch pieces
¾ small onion, cut in 1-inch pieces
1 tablespoon sugar
1 teaspoon salt
¼ teaspoon thyme
⅛ teaspoon pepper
½ cup orange juice

Method: Preheat oven to 350°. Set out a large, heavy skillet. Lightly grease a 2-quart casserole having a tight-fitting cover. Wipe pork chops with a clean, damp cloth; coat both sides with a mixture of the flour, salt, paprika and pepper. Heat shortening in skillet over medium heat. Brown chops in skillet on both sides. While chops are browning prepare dressing. Break 1 slice bread into 4 pieces, drop into Blender container with orange rind; cover and run on Speed 7 until bread is crumbed and orange rind is grated. Empty into a bowl. Repeat this process with remaining bread (without orange peel). Put celery in Blender container; cover and run on Speed 8 until chopped. Empty into bowl with bread crumbs. Put onion in Blender container; cover and run on Speed 8 until chopped. Add to bread crumb mixture. Add sugar and spices to bread crumbs; mix lightly. Arrange browned chops in the casserole. Heap one-fourth of the dressing onto each chop. Pour the orange juice into skillet; stir to dissolve any brown residue. Pour liquid around chops. Cover and bake 45 minutes. Remove cover and bake 15 minutes longer. *Yield: 4 servings*

*Use a vegetable parer to remove orange portion of rind.

MUSHROOM-CHEESE SCALLOPED POTATOES

6-8 medium potatoes
1 can (10½ ounces) mushroom soup
½ pound sharp Cheddar cheese, cubed
1 small onion, quartered
Salt and pepper

Method: Preheat oven to 350°. Peel and slice potatoes. Simmer in small amount of water 10 minutes. Put undiluted soup, cubed cheese and quartered onion in Blender container; blend on Speed 7 until smooth. Alternate layers of sliced potatoes and cheese-soup mixture in buttered casserole. Bake for 45 minutes. (This recipe may be doubled.)

Yield: 4-6 servings

SHRIMP CURRY

1½ pounds uncooked shrimp or 2 12-oz. packages frozen shrimp
6 cups boiling water
1 tablespoon salt
1 bay leaf
2 thin lemon slices
1 small onion, sliced
¼ cup butter
1 large onion, cut in 6 pieces
1-2 tablespoons curry powder*
1 teaspoon salt
1 medium apple, cored and quartered
2 large stalks celery, cut in 2-inch pieces
3 tablespoons flour
1 cup raisins

Method: Shell and devein shrimp. Cook in boiling water with salt, bay leaf, lemon slices and sliced onion for 5 minutes; remove from heat. Drain shrimp and save 2½ cups shrimp stock; set aside. Put large onion in Blender container; cover and run on Speed 8 until chopped. Sauté onion in butter just until tender. Put 2½ cups shrimp stock and all remaining ingredients except shrimp in Blender container; cover, blend on Speed 8 just until apple and celery are coarsely chopped (about 5 seconds). Pour into a saucepan and cook over low heat stirring constantly, until sauce thickens. Continue to cook 10 minutes longer to blend flavors. Add shrimp to sauce and cook about 5 minutes or just until shrimps are hot. Serve with hot cooked rice and condiments such as chutney, pineapple, salted peanuts, grated coconut.

Yield: 6 servings

*For a mild curry flavor, use one tablespoon curry-powder; for stronger flavor increase amount according to taste.

SOUTHERN STUFFING

9-11 slices toasted bread
2 cups corn bread, cut in cubes
2 stalks celery, cut in 1-inch pieces
½ medium onion, cut up
½ pound bacon, diced
¼ teaspoon salt
½ teaspoon sage
½ cup water

Method: Prepare poultry for stuffing. Preheat oven to 350°. Break one slice toast into 6 pieces and drop into Blender container; cover and run on Speed 7 until toast is coarsely crumbed. Empty crumbs into a quart measure. Repeat this process with remaining toast until one quart crumbs are obtained. Put ¼ of the corn bread pieces in Blender container; cover and run on Speed 7 until corn bread is coarsely crumbed. Empty into bowl with toast crumbs. Repeat process with remaining corn bread, using ¼ at a time. Put celery in Blender container; cover and run on Speed 8 until coarsely chopped. Empty celery into a frying pan. Put onion in Blender container; cover and run on Speed 7 until onion is coarsely chopped. Empty into frying pan with celery. Add diced bacon to frying pan; cook over low heat until bacon is crisp and vegetables are tender. Add spices, cooked vegetables and bacon and ¼ cup of the bacon drippings to crumbs, mix. Put in a greased 1½-quart casserole and bake covered in preheated oven 30 minutes, or stuff poultry. *Yield: 1½ qts. stuffing*

APRICOT WHIP

1 cup dried apricots
1 cup milk
¼ cup milk
¼ lemon
½ cup sugar
2 egg whites

Method: Soak apricots in 1 cup milk for at least ½ hour or over-night. Put ¼ cup milk, lemon, ¼ cup sugar and soaked apricot mixture in Blender container; cover and blend on Speed 13 until smooth. In a medium bowl beat egg whites with an electric mixer until stiff but not dry. Gradually add remaining sugar to egg whites, continuing to beat until they stand in soft peaks. Fold apricot mixture into beaten egg whites; chill.

Yield: 6 servings

STRAWBERRY-BANANA TORTE

1 small angel food tube cake
1 cup cold whipping cream
¼ cup boiling water
2 envelopes unflavored gelatin (2 tablespoons)
½ cup cream style cottage cheese
¼ cup sugar
1 cup frozen or sweetened fresh strawberries
1 medium banana, cut in fourths
Banana slices
Whole fresh strawberries

Method: Slice cake horizontally into 5 equal-sized layers. Whip cream in Blender (see instructions, page 24); empty into a bowl. Put boiling water and gelatin in Blender container; cover and run on Speed 2 until gelatin is dissolved. Add cottage cheese, sugar, 1 cup strawberries and 1 banana to Blender contents; cover and blend on Speed 13 until smooth. Fold into whipped cream; chill 30 minutes or until it starts to thicken. Spread about ½ cup fruit mixture between each layer and on top of cake. Chill. To serve, garnish top and plate edge with whole strawberries and banana slices.

Yield: 10 servings

CHEESECAKE

Crust:

1½ cups zwieback crumbs
2 tablespoons sugar
⅓ cup melted butter

Filling:

1 cup milk
1 tablespoon lemon juice (fresh or canned)
4 eggs
½ cup sugar
¼ teaspoon salt
2 tablespoons flour
*Small piece lemon rind
16-ounce carton cottage cheese

*Use vegetable peeler to cut a thin piece of the yellow lemon rind about the size of a 50¢ piece.

Method: Have ingredients room temperature. Preheat oven to 325°. To make crust, break 4 zwieback at a time into the Blender container, breaking each piece at least in thirds. Cover and crumb on Speed 7, turning the Blender on and off several times if necessary, until crumbs are fine. Empty crumbs into a 2-cup measure or small bowl. Repeat until 1½ cups crumbs are obtained. Empty crumbs into mixing bowl and stir in 2 tablespoons sugar; add melted butter and mix well. Measure ¾ cup of the crumb mixture and set aside to be used for topping. Press remaining crumb mixture into the bottom of a 9-inch square cake pan; chill while making filling. To make filling, put all ingredients into Blender container in order listed. Cover and blend on Speed 13 until smooth. Pour carefully over chilled crumbs. Bake one hour or until center is firm. Sprinkle ¾ cup crumb mixture evenly over the top. Cool before serving.

Variation: If a fluffy type cheesecake is desired, separate eggs and add yolks to Blender mixture. Whip egg whites with mixer until stiff. Fold in Blender contents.

LIME FRAPPÉ

1 6-ounce can frozen limeade concentrate, thawed
¼ cup sugar
1 drop green coloring
4 cups crushed ice

Method: Put all ingredients in Blender container in order listed; cover and blend on Speed 15 until of a smooth sherbet consistency. If necessary, stop Blender and push all ingredients toward blades. Serve at once or store in refrigerator tray in freezing compartment of refrigerator.

Yield: 3-4 servings

Variations:

LEMON FRAPPÉ: Substitute 1 6-ounce can lemonade concentrate, thawed, for limeade concentrate and drop of yellow food coloring instead of green.

FRESH ORANGE FRAPPÉ: Put ¼ cup water and 1 orange, peeled, seeded and quartered (in place of limeade concentrate) in Blender container; cover and blend on Speed 5 until puréed. Add sugar and ice and blend as above. No food coloring needed.

RASPBERRY BAVARIAN

1 cup boiling water
1 package raspberry flavored gelatin
1 envelope (1 tablespoon) unflavored gelatin
1 6-ounce can frozen orange juice concentrate, thawed
½ cup cold water
1 pint vanilla ice cream

Method: Put boiling water, raspberry and unflavored gelatin in Blender container; cover and run on Speed 2 about 1½ minutes to dissolve gelatin. Add orange juice concentrate and cold water; cover and blend on Speed 10. Stop Blender; add ice cream, cover container and run on Speed 12 until completely combined. Pour immediately into a mold. Refrigerate until very firm. Unmold to serve.

Yield: 6 servings

PEACHES 'N' CREAM

1 recipe Cooky Crust, (page 35)
¼ cup peach syrup
1 1-pound can peach slices, drained
1 teaspoon lemon juice
4 cups miniature marshmallows
1 cup whipping cream

Method: Prepare Cooky Crust (page 35); pat into bottom of a 1-quart freezing tray or an 8-inch round cake pan; set aside. Heat peaches with ¼ cup syrup; pour into Blender container; cover and purée on Speed 3. Add lemon juice and marshmallows; cover and blend on Speed 15 until smooth. Stop Blender, if necessary, and push ingredients toward blades with rubber spatula during processing. Pour into a bowl. Wash Blender container. Whip cream according to directions on page 24. Fold into peach mixture. Pour into crumb lined pan. Freeze 3-4 hours.

Yield: 6 servings

SPICY CHOCOLATE BREAD PUDDING

5-6 slices fresh white bread, with crust removed
1 6-ounce package (1 cup) semi-sweet chocolate pieces
1½ cups hot milk
½ cup sugar
¼ teaspoon salt
½ teaspoon cinnamon
1 egg
¼ teaspoon vanilla

Method: Preheat oven to 400°. Grease 6 6-ounce custard cups; set in a shallow pan. Break 1 slice bread at a time into Blender container; cover and run on Speed 7 until bread is finely crumbed. Empty crumbs into a measure. Repeat this process with remaining bread until 2½ cups crumbs are obtained; empty into a mixing bowl. Put chocolate pieces and hot milk in Blender container, cover and run on Speed 16 until chocolate is liquefied. Add remaining ingredients; cover container and blend on Speed 11 until smooth. Pour blended mixture over bread crumbs; mix. Pour into custard cups. Bake 25 minutes or until a silver knife inserted in the center comes out clean.

Yield: 6 servings

FRESH APPLE SAUCE

¼ cup water
1 tablespoon lemon juice
2 large apples
1-3 tablespoons sugar

Method: Wash apples; core and cut into 1-inch cubes (if yellow apple, do not peel). Put in salted cold water to keep them from turning brown. Put ¼ cup water, lemon juice, sugar and half the apples in Blender container; cover and blend on Speed 3 until a purée consistency. Switch Blender to Speed 15; while Blender is running, add remaining apples through center opening in cover. Blend until all sauce is a fine consistency. Serve immediately.

Yield: approximately 2 cups

PINK APPLE SAUCE: Add 1 tablespoon cinnamon candies to ingredients before blending.

COOKED APPLE SAUCE: Empty apple sauce into saucepan; bring to a boil over moderate heat. Chill.

RASPBERRY ICE CREAM

1 cup whipping cream
⅔ cup sweetened condensed milk
1 tablespoon lemon juice
1 10-ounce package frozen raspberries, partially thawed

Method: Blender Whip cream (see page 24); turn into a bowl. Put remaining ingredients in Blender container in order listed; cover and blend on Speed 15 until smooth. Add raspberry mixture to whipped cream; fold together. Pour into a refrigerator tray. Freeze 2-3 hours.

Yield: 1 quart

CHOCOLATE REFRIGERATOR DESSERT

½ cup hot milk
2 cups miniature marshmallows
4 1-ounce chocolate almond candy bars
22 graham crackers
2 tablespoons confectioners' sugar
6 tablespoons melted butter or margarine
1 cup whipping cream

Method: Put milk, marshmallows and candy bars (each bar broken into 4 pieces) in Blender container; cover and blend on Speed 16 until smooth. Pour into a bowl and refrigerate while preparing crust and cream. Wash and dry Blender container. Break four graham crackers at a time into Blender container; cover and run on Speed 7 until finely crumbed. Empty crumbs into a bowl. Repeat process with remaining crackers. Add confectioners' sugar to graham cracker crumbs; mix. Add melted butter to crumbs; mix well. Pat ⅔ of the crumb mixture into an 8-inch square pan. Blender Whip cream (see below). Fold whipped cream into chilled chocolate mixture; pour into crumb lined pan. Sprinkle remaining crumbs over top. Chill 4 hours. *Yield: 8 servings*

TO WHIP CREAM

Use ½ pint (1 cup) whipping cream; pour chilled whipping cream into Blender container; cover and run on Speed 1. Remove cover during whipping so that you can watch it carefully; as soon as the cream thickens and begins to hold the shape of the blades, turn off Blender. Watch carefully as cream will be quickly churned to butter. Add sugar and vanilla if desired (1-2 tablespoons granulated sugar and ½ teaspoon vanilla).

Variations:

COCOA WHIPPED CREAM

For each ½ pint (1 cup) whipping cream put 2 tablespoons cocoa and 3 tablespoons confectioners' sugar in Blender container with cream; whip as directed.

MOCHA WHIPPED CREAM

For each ½ pint (1 cup) whipping cream put 2 tablespoons cocoa, ¼ cup confectioners' sugar and 1 teaspoon instant coffee powder in Blender container with cream; whip as directed.

LEMON WHIPPED CREAM

For each ½ pint (1 cup) whipping cream put ½ cup confectioners' sugar, 1 tablespoon lemon juice and a small piece lemon rind in Blender container with cream; whip as directed. Perfect for gingerbread, spice cakes or other desserts.

WHIPPED CREAM DE MINT

For each ½ pint (1 cup) whipping cream put 3 tablespoons confectioners' sugar, ¼ teaspoon peppermint flavoring and a few drops green food coloring in Blender container with cream; whip as directed. Try it on chocolate cakes or desserts.

STRAWBERRY WHIPPED CREAM

For each ½ pint (1 cup) whipping cream put 2 tablespoons strawberry jam and 2 drops red food coloring in Blender container with cream; whip as directed. Wonderful for strawberry shortcakes, white cakes, etc.

BUTTERSCOTCH WHIPPED CREAM

For each ½ pint (1 cup) whipping cream put ¼ cup firmly packed brown sugar in Blender container with cream; whip as directed. Delicious on cakes, peach shortcake or other desserts.

PINK PINEAPPLE CREAM

2 tablespoons lemon juice
¼ cup hot maraschino cherry juice
2 envelopes (2 tablespoons) unflavored gelatin
1 8-ounce can crushed pineapple
¼ cup sugar
½ cup whipping cream
12 maraschino cherries
Crushed ice

Method: Put lemon juice, hot cherry juice and gelatin in Blender container; cover and blend on Speed 2 to dissolve gelatin (about 1 minute). Add pineapple (with juice) and sugar; cover container and blend on Speed 10 until smooth. Add cream and cherries, then fill container to 4-cup mark with crushed ice; cover and blend on Speed 16 until all ice is dissolved. Let set 1 minute; spoon into sherbet glasses and garnish with whole maraschino cherries. *Yield: 8 servings*

FRUIT CHIFFON

1 cup boiling water
2 packages flavored gelatin
2 cups crushed ice
1 cup canned, fresh or frozen fruit pieces, well drained

Method: Put boiling water and gelatin in Blender container; cover and blend on Speed 2 until gelatin is dissolved (about 2 minutes). Add ice; cover container and blend on Speed 16 until ice is liquefied and container is cool to touch. Immediately pour into a bowl and let set until it begins to thicken; fold in drained fruit. Let set 3-4 minutes or until thickened. Serve immediately or store in refrigerator. *Yield: 6-8 servings*

PEACHY-ORANGE SHERBET

½ cup water
2 tablespoons orange flavor instant breakfast drink powder
2 12-ounce packages frozen sliced peaches
Pinch of salt

Method: Put water and orange drink powder in Blender container. Break up frozen peaches with a fork and add with salt to Blender container, cover and blend on Speed 16 until perfectly smooth and sherbet texture. If necessary, stop Blender and push ingredients toward blades with a rubber spatula. Serve immediately or store in ice cube tray in freezer compartment of refrigerator.

Yield: 4-6 servings

Cakes and Cookies

ORANGE-DATE LOAF CAKE

1 cup commercial sour cream
2 eggs
½ cup soft butter or margarine
1½ cups sugar
Peel of 1 orange*
1 cup shelled walnuts
½ cup pitted dates
2 cups sifted flour
½ teaspoon baking powder
½ teaspoon salt
1 teaspoon baking soda
½ cup sugar
Juice of 1 orange

Method: Preheat oven to 350°. Grease and lightly dust with flour a 9x5x3-inch loaf pan. Put sour cream, eggs, butter or margarine and 1½ cups sugar in Blender container in order listed; cover and blend on Speed 14 until smooth. Add orange peel, nuts and dates; cover and run on Speed 13 until fruits are chopped. Sift flour, baking powder, salt and soda together into a mixing bowl; add blended mixture and mix well. Turn batter into prepared pan; bake 1 hour 15 minutes or until cake tests done. Remove from oven and cool on a rack for 5 minutes. Mix orange juice and ½ cup sugar; pour over hot cake while still in pan. When cake is cool, turn out onto serving plate.

*Use vegetable peeler to remove orange layer only.

CHOCOLATE LOAF CAKE

1¾ cups sifted cake flour
1 teaspoon salt
1 teaspoon baking soda
1 cup milk
2 eggs
3 squares unsweetened chocolate (3 oz.), cut up
½ cup shortening
1 teaspoon vanilla
1¼ cups sugar

Method: Have all ingredients room temperature. Preheat oven to 350°. Grease a 9x9x2-inch pan. Sift flour, salt and baking soda together into medium bowl. Measure remaining ingredients into Blender container in order listed; cover and blend on Speed 16 until chocolate is liquefied. Pour chocolate mixture over dry ingredients and mix well. Pour into prepared pan and bake 55 minutes or until done. When cool frost with Chocolate Powdered Sugar Frosting (page 27).

TWO-EGG CAKE

2 cups sifted cake flour
2½ teaspoons baking powder
1 teaspoon salt
½ cup milk
2 eggs
½ cup shortening
1¼ teaspoons vanilla
1 cup sugar

Method: Have all ingredients room temperature. Preheat oven to 375°. Grease and wax paper line 2 8-inch layer cake pans. Sift flour, baking powder and salt together. Put remaining ingredients in Blender container; cover and blend on Speed 12 until smooth. Add dry ingredients; cover container and blend on Speed 12 just until mixed (no longer than 60 seconds). Pour into prepared pans; bake 25 minutes or until cake tests done. Cool on racks. Frost.

CAKE MIXES

Use any packaged cake mix *except* sponge or angel cakes. Preheat oven and prepare pans as directed on package. Put half the total amount of liquid and any other ingredients in the Blender container; add cake mix, then add remaining liquid. Cover container and blend on Speed 10 for about 10 seconds; stop Blender and push ingredients toward blades with rubber spatula if necessary. Cover container and blend about 20 seconds longer on Speed 10. Be careful not to overblend. Bake as directed on package.

FRESH APPLESAUCE CAKE

2 cups sifted cake flour
2 tablespoons cocoa
1 teaspoon salt
1½ teaspoons baking powder
½ teaspoon soda
1 teaspoon cinnamon
3 medium apples, cored and cubed
½ teaspoon cloves
½ teaspoon nutmeg
½ teaspoon allspice
2 eggs
½ cup shortening
1¾ cups sugar
¾ cup raisins

Method: Preheat oven to 350°. Grease and wax paper line 13x9-inch pan. Sift flour, cocoa, salt, baking powder, soda and spices into medium mixing bowl. Measure eggs, shortening, sugar and raisins into Blender container; cover and blend on Speed 13 until smooth. Continuing on Speed 13, add the apple cubes through cover opening and blend until smooth. Pour mixture over dry ingredients; mix well. Pour batter into prepared pan and bake 45 minutes or until cake tests done.

SPICY MOCHA CAKE

2 cups strong coffee brew, hot
1 cup sugar
2 tablespoons cocoa powder
1 cup seedless raisins
2 eggs
½ cup shortening
1 cup sugar
½ teaspoon vanilla
2 cups sifted flour
½ teaspoon baking soda
2 teaspoons baking powder
½ teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
½ teaspoon cloves

Method: Have all ingredients (except coffee) room temperature. Preheat oven to 350°. Grease and wax paper line a 9x13-inch pan; set aside. Put coffee brew, sugar, cocoa and raisins in Blender container; cover and run on Speed 8 until raisins are chopped. Empty into a saucepan and simmer 10 minutes; cool. Put eggs, shortening, sugar and vanilla in Blender container; cover and mix on Speed 10 until smooth. Sift flour, baking soda, baking powder and spices together into a medium mixing bowl, add blended sugar-egg mixture and coffee mixture. Stir well. Pour into prepared pan; bake about one hour or until cake tests done.

PECAN CRUNCH CAKE

¾ cup shelled pecans
1-1½ slices very dry bread
½ cup sugar
⅓ cup melted butter or margarine
½ cup milk
2 eggs
⅔ cup soft butter or margarine
1¼ cups sugar
1 teaspoon vanilla
2 cups sifted cake flour
2 teaspoons baking powder
¾ teaspoon salt

Method: Preheat oven to 350°. Thoroughly butter the bottom and sides of a 1-quart fluted tube pan or one 8-inch square pan; set aside. Put pecans in Blender container; cover and run on Speed 9 until pecans are chopped very finely; set aside. Break 1 slice bread into 6 pieces and drop into Blender container; cover and run on Speed 7 until very finely crumbed. Empty into a measure. Repeat process with remaining ½ slice bread, if necessary, to obtain ⅓ cup crumbs; mix chopped pecans, crumbs, sugar and ⅓ cup melted butter. Press onto bottom and one inch up the sides of pan; set aside. Put milk, eggs, vanilla, ⅔ cup butter and sugar in Blender container; cover and blend on Speed 16 until smooth. Sift flour, baking powder and salt together into a mixing bowl; add blended mixture and mix with an electric mixer until very smooth. Bake 60-65 minutes or until done.

FRENCH MOCHA-CREAM FROSTING

6 tablespoons hot coffee beverage
1 6-ounce package semi-sweet chocolate pieces (1 cup)
2 tablespoons confectioners' sugar
½ cup butter or margarine, softened
4 egg yolks
½ teaspoon vanilla

Method: Put hot coffee and chocolate pieces in Blender container; cover and blend on Speed 16 until chocolate is liquefied. Stop Blender and scrape chocolate down from sides of container with rubber spatula. Add remaining ingredients; cover and blend on Speed 14 until smooth. Let stand 5 minutes to thicken slightly; spread on cake.

Yield: Frosts 8 or 9-inch layer cake

CREAMY WHITE ICING

3 tablespoons light cream
1 teaspoon vanilla
4 ounces cream cheese
2 tablespoons butter or margarine
½ teaspoon salt
3 cups confectioners' sugar

Method: Have all ingredients room temperature. Put all ingredients except confectioners' sugar in Blender container; cover and blend on Speed 6 until smooth. Add 1 cup confectioners' sugar; cover and blend on Speed 14 until smooth. Gradually add remaining confectioners' sugar. If necessary, stop occasionally to push sugar into blades with a rubber spatula. Blend until smooth.

Yield: Frosts 8-inch layer cake

BUTTER FROSTING

1 egg
1 teaspoon vanilla
¼ cup butter or margarine
3½ cups sifted confectioners' sugar

Method: Have all ingredients room temperature. Put egg, vanilla, and butter in Blender container; cover and blend on Speed 4 until smooth. Add 2½ cups confectioners' sugar; cover and blend on Speed 13 until smooth. Add remaining confectioners' sugar and blend on Speed 7 until smooth.

Yield: Frosts 8 or 9-inch layer cake

BUTTERSCOTCH ICING

2 tablespoons hot milk
¼ cup butter or margarine, softened
1 tablespoon light corn syrup
1 teaspoon vanilla
1 cup brown sugar
1 cup confectioners' sugar

Method: Put milk, butter, syrup, vanilla and brown sugar in Blender container in order listed; cover and blend on Speed 10 until smooth. Add confectioners' sugar; cover and blend on Speed 16 until smooth.

Yield: Frosts 8 or 9-inch layer cake

CHOCOLATE POWDERED SUGAR FROSTING

¼ cup hot milk
6 ounces (1 cup) semi-sweet chocolate pieces
⅛ teaspoon salt
¼ teaspoon vanilla
1½-2 cups confectioners' sugar

Method: Measure all ingredients except confectioners' sugar into Blender container; cover and blend on Speed 16 until smooth. Add confectioners' sugar gradually and continue blending on Speed 16 until frosting is thick enough to spread. Stop Blender if necessary, and push ingredients toward blades with a rubber spatula.

Yield: Frosting for top and sides of 9-inch square cake

BROWNIE DREAMS

½ cup nuts
½ cup moist shredded coconut
1½ cups sifted flour
½ teaspoon baking soda
½ teaspoon salt
½ cup shortening
2 squares (2 ounces) unsweetened chocolate, cut up
2 eggs
½ cup milk
1 cup brown sugar
1 teaspoon vanilla

Method: Have all ingredients room temperature. Preheat oven to 350°. Grease a 10½x15½-inch pan. Measure nuts into Blender container; cover and run on Speed 8 until nuts are coarsely chopped; empty into small bowl. Put coconut in Blender container; cover and run on Speed 8 until finely chopped; add to nuts. Set aside. Sift flour, soda and salt into medium bowl. Put remaining ingredients in Blender container; cover and blend on Speed 14 until smooth. Pour over flour mixture and mix thoroughly. Spread batter evenly in prepared pan. Sprinkle nut-coconut mixture over top. Bake 15-18 minutes or until done. Cut into squares while warm.

Yield: 40 brownies

CREAM CHEESE CRISPS

1½ cups corn flakes
1 cup sifted flour
2 teaspoons baking powder
½ teaspoon salt
⅓ cup butter or margarine
1 3-ounce package cream cheese
½ cup sugar
1 teaspoon lemon juice

Method: Have all ingredients room temperature. Preheat oven to 375°. Put half the corn flakes in Blender container; cover and run on Speed 8 until cereal is finely crumbed. Empty into a shallow bowl. Repeat with remaining corn flakes; set aside. Sift flour, baking powder and salt together into a mixing bowl. Put remaining ingredients in Blender container; cover and blend on Speed 10 until smooth. Add to sifted dry ingredients; mix well. Shape dough into small balls; roll in cereal crumbs. Place on an ungreased baking sheet; flatten with a fork. Bake 15 minutes or until browned.

Yield: 3 dozen cookies

CHOCOLATE BROWNIES

2 eggs
2 squares unsweetened chocolate, cut up
¼ cup soft shortening
1 cup sugar
½ cup sifted flour
¼ teaspoon salt
½ cup walnuts

Method: Have all ingredients room temperature. Preheat oven to 350°. Grease an 8-inch cake pan; set aside. Put eggs, chocolate, shortening and sugar in Blender container; cover and run on Speed 16 until chocolate is liquefied. Add sifted flour and salt to Blender container; cover and blend on Speed 16 just until mixed. If necessary, stop Blender during processing and push ingredients toward blades with rubber spatula. Add walnuts; cover container and run on Speed 16 just until all nuts are chopped. Spread batter in prepared pan. Bake 35 minutes or until done.

Yield: 9 brownies

SOUR CREAM CASHEW DROPS

2 cups sifted flour
1 teaspoon baking powder
¾ teaspoon soda
¼ teaspoon salt
1 egg
½ cup butter, softened
1 cup firmly packed brown sugar
1 teaspoon vanilla
½ cup commercial sour cream
1½ cups salted cashew nuts (6¾-ounce can)

Method: Preheat oven to 375°. Sift flour, baking powder, soda and salt together into mixing bowl. Put egg, butter, sugar, vanilla and sour cream in Blender container. Cover and cream on Speed 7 until smooth. Stop Blender and add nuts. Cover and chop on Speed 9. (Watch carefully so nuts do not become finely chopped; run on Speed 9 and off quickly several times.) Pour into flour mixture and stir to mix. Drop by teaspoonfuls onto greased cooky sheets. Bake about 10 minutes. Cool and frost with white powdered sugar frosting.

Yield: 7 dozen

CHOCOLATE-DATE CHEWS

¾ cup sifted cake flour
½ teaspoon salt
2 eggs
⅔ cup semi-sweet chocolate pieces
½ cup firmly packed brown sugar
½ cup granulated sugar
¼ teaspoon soda
⅔ cup walnuts
1 cup pitted dates

Method: Have all ingredients room temperature. Preheat oven to 350°. Grease and wax paper line an 8-inch square pan. Sift flour, salt and soda together in a medium mixing bowl; set aside. Put nuts in Blender container, cover and chop on Speed 9; add to flour. Put eggs, sugar and chocolate in Blender container and mix on Speed 16. Run on Speed 16 and add dates, a few at a time, through center cover opening. Pour liquid mixture over dry ingredients and mix thoroughly. Pour into prepared pan and bake 30 minutes or until done. Cut into 16 squares while hot; remove from pan when cold.

Yield: 16 pieces

Sauces

HORSE-RADISH CREAM

- 1 cup Blender Mayonnaise (page 14)
- 3 tablespoons horse-radish
- 1 tablespoon tarragon vinegar
- 1 tablespoon lemon juice
- ¼ teaspoon prepared mustard
- Few grains each of cayenne pepper, salt and sugar
- 1 cup chilled whipping cream

Method: After making mayonnaise add all remaining ingredients except whipping cream. Blend on Speed 16. Whip cream and fold in Blender mixture.

Yield: 3 cups

BLENDER HOLLANDAISE SAUCE

- ½ cup butter or margarine
- 3 egg yolks
- 2 tablespoons lemon juice
- ¼ teaspoon salt
- Dash white pepper
- ½ teaspoon prepared mustard

Method: Heat butter in a small saucepan until bubbly but not browned. Put egg yolks, lemon juice, salt, white pepper and mustard in Blender container; cover and blend on Speed 4, about 5 seconds. While continuing to blend on Speed 4, add butter in a slow, steady stream through opening in cover. When blades are covered, switch to Speed 12 and add remaining butter slowly. Serve immediately on cooked vegetables, fish or Eggs Benedict.

Yield: about 1 cup

TARTAR SAUCE

- 3 tablespoons lemon juice
- 1 cup Blender Mayonnaise (page 14)
- 1 large dill pickle, cut in 1-inch pieces
- 1 small onion, quartered
- 1 tablespoon capers
- 1 tablespoon chives
- 1 hard cooked egg, shelled and quartered

Method: Put lemon juice, Mayonnaise, pickle and onion in Blender container; cover and blend on Speed 9 until pickle and onion are chopped. Add capers, chives and hard cooked egg; cover and run on Speed 9 for about 2 seconds, or just until egg is coarsely chopped. Serve with fish.

Yield: about 2 cups

SNAPPY STEAK SAUCE

- ¼ cup catsup
- ¼ cup lemon juice
- Rind of ¼ lemon (yellow portion only)
- 2 tablespoons soft butter or margarine
- 2 tablespoons prepared mustard
- ½ teaspoon Worcestershire

Method: Put ingredients in Blender container; cover and blend on Speed 7 until lemon rind is very finely chopped.

Yield: ½ cup

NO-COOK FUDGE SAUCE

- 12 tablespoons (¾ cup) hot milk or hot coffee beverage
- 1 cup sugar
- 2 teaspoons vanilla
- 4 squares (4 ounces) unsweetened chocolate, cut up

Method: Put ingredients, in order listed, in Blender container; cover and blend on Speed 16 until chocolate is liquefied. Serve immediately as hot fudge sauce or chill (sauce becomes very thick when chilled).

Yield: about 1½ cups

Note: To make sauce in a ½-pint canning jar use ½ the above recipe; put ingredients in jar in reverse of order listed above (beginning with chocolate). Screw cutting assembly onto jar and blend until chocolate is liquefied. Cover and store in same jar.

Variations: Four ounces semi-sweet chocolate, chocolate pieces, rum chocolate, chocolate mints, or any chocolate may be substituted for unsweetened chocolate in above recipe.

PARSLEY SAUCE

- ½ cup salad oil
- 3 tablespoons vinegar
- ½ teaspoon salt
- ½ cup parsley sprigs
- ¼ cup blanched almonds

Method: Put all ingredients in Blender container; cover and blend on Speed 8 until parsley and almonds are finely chopped. Chill. Serve on cold meats, cold or hot fish, or cooked-vegetable salads.

Yield: ¾ cup

ZESTY BARBEQUE SAUCE

1 12-ounce bottle chili sauce
¼ cup water
1 medium onion, diced
1 clove garlic
½ teaspoon thyme
½ lemon, thinly sliced, with peel
5 drops Tobasco
¼ cup butter or margarine, softened

Method: Put all ingredients except butter in Blender container in order listed; cover and blend on Speed 10until smooth. Pour into a saucepan and simmer 15 minutes; add butter and stir over low heat to melt. Serve with beef, lamb or pork.

Yield: about 1½ cups

NO-COOK WHITE SAUCE

Thin White Sauce

1 cup hot milk
2 tablespoons butter or margarine
½ teaspoon salt
Dash pepper
2-3 slices white bread, with crusts removed

Method: Put all ingredients except bread in Blender container; cover and run on Speed10. While Blender is running, break each slice bread into 6 pieces and add slowly through opening in cover. Bread varies in composition and size of slices, so stop Blender at intervals to check consistency as bread is added. Serve immediately or keep warm over hot water. *Yield: 1¼ cups*

Medium White Sauce

Use 5-7 slices white bread, with crusts removed, in above recipe. Add bread slowly, checking consistency frequently.

Thick White Sauce

Use 8-10 slices white bread, with crusts removed, in above recipe. Add bread slowly, checking consistency frequently.

Quick Cheese Sauce

Add ½ cup cubed Cheddar cheese to Medium White Sauce after bread is added. Blend until smooth. *Yield: 1½ cups*

SAUCE REMOULADE

1 cup Blender Mayonnaise (page 14)
½ teaspoon dry mustard
½ teaspoon garlic salt
2 teaspoons anchovy paste
1 sprig parsley
½ dill pickle or 4 stuffed olives
1 teaspoon dried chervil
Salt and pepper, to taste

Method: After making mayonnaise, add remaining ingredients. Run on Speed 16 until mixed. Serve with shrimp or other sea food cocktails.

Yield: 1¼ cups

SAUCE RUSSE

Add 3 tablespoons horse-radish to Remoulade Sauce. Serve with shellfish, fish or meat.

MOCK SOUR CREAM

¼ cup water
1 tablespoon lemon juice
1 cup cottage cheese
¼ teaspoon salt (optional)

Method: Place ingredients in Blender container. Cover and blend on Speed 12 until completely smooth (about 10 seconds). Use in any way you would use cold sour cream. *Yield: 1 cup*

HARD SAUCE

¼ cup cream
½ cup soft butter or margarine
1 teaspoon vanilla
2 cups confectioners' sugar

Method: Have all ingredients room temperature. Measure ingredients, in order listed, into Blender container; cover and blend on Speed 13 until smooth. If necessary, stop Blender and push ingredients toward blades with rubber spatula during processing. Pour into small bowl; chill before serving. Spoon over steamed puddings, soufflés or fruit cakes. *Yield: 1¾ cups*

Note: If a thicker sauce is desired, stir in 1½ cups additional sifted confectioners' sugar after blending.

BRANDY HARD SAUCE

Substitute 2 tablespoons Brandy for vanilla in above recipe and reduce cream to 2 tablespoons.

SAUCE BEARNAISE

¾ cup Hollandaise Sauce
2 tablespoons white wine
1 tablespoon tarragon vinegar
2 teaspoons dried tarragon
2 teaspoons chopped shallots or onion
¼ teaspoon freshly ground black pepper
¼ teaspoon sugar

Method: Make Hollandaise Sauce in Blender. Place remaining ingredients in small saucepan. Cook rapidly over high heat until most of the liquid is gone. Pour mixture into Hollandaise Sauce. Cover and blend on Speed 14 for 6 seconds. Serve with steak.

SAUCE BEAUHARNAISE

Increase tarragon to 2 tablespoons in recipe of Sauce Bearnaise; add salt and pepper to taste. Serve with roast duck.

SAUCE CHORON

Beat ¼ cup tomato purée into recipe of Sauce Bernaise; salt and pepper to taste.

SOUR CREAM HERB SAUCE

½ cup milk
1 cup commercial sour cream
½ teaspoon salt
⅛ teaspoon paprika
2 slices white bread, crust removed
1 green onion with top, cut in 1-inch pieces
2 sprigs parsley

Method: Put all ingredients except onion and parsley in Blender container; cover and run on Speed 16 until smooth. Add parsley and onion; cover and run on Speed 8 until parsley and onion are finely chopped. Pour into top of a double boiler and heat over hot water, stirring frequently, until hot and slightly thickened. Serve over hot vegetables.

Yield: 1½ cups

HONEY CREAM SAUCE

1 cup commercial sour cream
1 8-ounce package cream cheese, cubed
¼ cup honey
⅛ teaspoon salt

Method: Have cream cheese at room temperature. Put all ingredients in Blender container; cover and blend on Speed 16 until smooth. Serve over sugared berries.

Yield: 2¼ cups

MARSHMALLOW-FUDGE SAUCE

¾ cup hot cream
4 ounces sweet chocolate, cut up
4 cups miniature marshmallows

Method: Put all ingredients in Blender container in order listed; cover and blend on Speed 16 until smooth. Serve cold over vanilla, chocolate or peppermint ice cream.

Yield: 1½ cups

UNCOOKED BUTTERSCOTCH SAUCE

1 cup evaporated milk
¾ cup brown sugar
½ cup white sugar
2 tablespoons soft butter or margarine
1 tablespoon corn syrup
1 teaspoon vanilla

Method: Put all ingredients in Blender container; cover and blend on Speed 13 until smooth.

Yield: 1½ cups

TOASTED ALMOND-HONEY SAUCE

1 cup blanched almonds
1 tablespoon butter or margarine
1¼ cups honey

Method: Put butter in a pie pan in preheated oven (350°) until melted; spread almonds over butter and bake until nuts are lightly browned (about 15 minutes). Put toasted almonds and honey in Blender container; cover and blend on Speed 16 until almonds are chopped. Cool. Serve over ice cream.

Yield: 1¾ cups

SPICY APPLE BARBEQUE SAUCE

½ cup red wine vinegar
½ clove garlic
¼ teaspoon rosemary
1 12-ounce bottle chili sauce
1 teaspoon salt
½ teaspoon pepper
2 teaspoons Worcestershire
¼ cup sugar
3 medium apples, cored and cubed

Method: Put all ingredients except apples in Blender container; cover and blend on Speed 16 until smooth. While Blender is running add apples through center opening in cover; continue blending on Speed 16 until smooth. Use sauce to baste beef, pork, chicken or turkey as it cooks.

Yield: 3½ cups

BANANA CREAM SAUCE

1 cup commercial sour cream
2 tablespoons sugar
1 ripe banana

Method: Put all ingredients in Blender container; cover and blend on Speed 16 until smooth. Serve on cake, gingerbread or chocolate ice cream.

Yield: 1½ cups

ALMOND BUTTER SAUCE

½ cup melted butter or margarine
¾ cup blanched almonds
1 teaspoon lemon juice
½ teaspoon salt
⅛ teaspoon white pepper

Method: Put all ingredients in Blender container in order listed; cover and run on Speed 9 until almonds are chopped. Serve hot over fish or sea food.

Yield: 1 cup

APRICOT-HONEY CAKE TOPPING

½ cup water
½ cup dried apricots
¼ cup honey
½ cup whipping cream

Method: Soak apricots in water at least 1 hour (if apricots are hard, soak overnight). Put honey, apricots, and water in Blender container; cover and blend on Speed 15 until smooth. Add whipping cream; cover and blend on Speed 10 about 20 seconds, or just until sauce is fluffy and well blended. Chill. Serve over cake slices.

Yield: 1¼ cups

HONEY-ORANGE HAM GLAZE

½ cup orange juice
½ cup honey
1 cup brown sugar
Peel of ¼ orange (orange portion only)

Method: Put all ingredients in Blender container; cover and blend on Speed 14 until orange rind is finely cut. Makes enough to glaze a whole ham.

Yield: About 1½ cups

Vegetables

LIMA BEANS SUPREME

- 2 10-ounce packages frozen lima beans
- 2 slices fresh white bread
- 1 tablespoon soft butter or margarine
- ½ teaspoon rosemary
- 3 slices bacon, panbroiled
- 2 tablespoons butter or margarine
- ¼ clove garlic
- 2 tablespoons flour
- ¾ cup cubed Cheddar cheese
- ¾ teaspoon salt
- ¼ small onion
- ½ teaspoon oregano
- ¾ teaspoon dry mustard
- 1 cup milk
- 1 pimiento

Method: Preheat oven to 350°. Cook lima beans according to package directions. Meanwhile, prepare topping and sauce. Spread 1 tablespoon soft butter or margarine on bread. Break one slice bread into 6 pieces; drop into Blender container, cover and run on Speed 8 until finely crumbed. Empty into a small bowl. Repeat process with remaining slice of bread. Add rosemary and oregano to buttered crumbs and mix; set aside. Put all remaining ingredients except onion and pimiento in Blender container; cover and blend on Speed 15 until sauce is perfectly smooth. Add onion and pimiento; cover and run on Speed 9 until vegetables are chopped. Pour sauce into a pan; cook over low heat, stirring constantly, until thick. Put cooked lima beans in a 2-quart casserole; pour sauce over beans and mix. Top with buttered crumbs. Bake in preheated oven 30-35 minutes.

Yield: 6 servings

PEAS AND ONIONS IN MUSTARD SAUCE

- 1 1-pound can small white onions
- 2 10-ounce packages frozen peas
- Double recipe Medium No-Cook White Sauce (page 29)
- 2 tablespoons white vinegar
- 2 tablespoons lemon juice
- ½ teaspoon dry mustard
- Pinch powered saffron (optional)

Method: Cook peas according to package directions; add onions during last 8 minutes of cooking. Make Medium No-Cook White Sauce according to directions on page 29, using double the amount of all ingredients. Add vinegar, lemon juice, dry mustard and saffron to sauce before adding bread. Pour hot sauce over drained cooked vegetables. Serve immediately. *Yield: 8 servings*

TURNIP CASSEROLE

- 3 slices fresh white bread
- 1 tablespoon soft butter or margarine
- 2 eggs
- 3 tablespoons soft butter or margarine
- 2 tablespoons sugar
- 1¼ teaspoons salt
- ⅛ teaspoon pepper
- ½ teaspoon dill
- 3 cups cooked yellow or white turnip, cubed

Method: Preheat oven to 350°. Butter a 1½-quart casserole. Break 1 slice bread into 6 pieces and drop into Blender container; cover and run on Speed 8 until crumbed. Empty into buttered casserole. Repeat with another slice bread. Spread 1 tablespoon butter or margarine on remaining slice bread; break into 6 pieces and drop into Blender container. Cover container and run on Speed 8 until bread is crumbed; empty into a small bowl and set aside. Put remaining ingredients in Blender container in order listed; cover and blend on Speed 15 until perfectly smooth. Add turnip mixture to crumbs in casserole; mix well. Sprinkle buttered crumbs over top; bake in preheated oven for 35 minutes. *Yield: 4 servings*

BROCCOLI SOUFFLÉ

- 1¾ cups cooked broccoli
- 1½ cups hot milk
- ¾ teaspoon salt
- ¼ teaspoon pepper
- ⅛ teaspoon nutmeg
- ¼ cup butter or margarine, softened
- 3 tablespoons flour
- 6 eggs, separated

Method: Preheat oven to 350°. Butter a 2-quart casserole or soufflé dish. Put cooked broccoli in Blender container; cover and blend on Speed 15 until smooth; empty into saucepan. Put milk, salt, pepper, nutmeg, butter, flour and egg yolks in Blender container; cover and blend on Speed 4 until smooth. Add to saucepan; cook over low heat, stirring constantly, until thick. Cool slightly. Beat egg whites with an electric mixer until stiff but not dry; fold carefully and slowly into broccoli mixture. Pour into prepared casserole; bake 25 minutes or until browned and puffed. Serve immediately. *Yield: 6-8 servings*

JIFFY CARROTS

½ cup water
2 tablespoons butter or margarine
¾ teaspoon salt
¼ teaspoon pepper
¼ cup firmly packed brown sugar
1 tablespoon cornstarch
½ teaspoon sweet basil
2 cups raw carrots, sliced

Method: Put all ingredients in Blender container in order listed; cover and blend on Speed 7 until all carrots are chopped. Pour into a saucepan and cook over moderate heat for 15 minutes, stirring constantly.

Yield: 6 servings

SCALLOPED CABBAGE

1 small head cabbage
1 slice white bread, buttered
1 recipe Medium No-Cook White Sauce (page 29)

Method: Preheat oven to 350°. Grease a 1½-quart casserole. Clean cabbage and cut into 12-14 wedges; cook 4 minutes or just until tender in boiling salted water. Meanwhile break buttered bread into 6 pieces and drop into Blender container; cover and run on Speed 7 until finely crumbed. Empty onto waxed paper. Prepare Medium No-Cook White Sauce. Drain cabbage and put in greased casserole; pour White Sauce over cabbage and top with buttered crumbs. Bake 20 minutes.

Yield: 6 servings

SAVORY SCALLOPED POTATOES

6 medium, raw potatoes
3 slices white bread, buttered
Salt
Pepper
Onion salt
1¾ cups milk

Method: Preheat oven to 350°. Grease a 1½-quart casserole. Peel potatoes and cut into thin slices. Break 1 slice buttered bread into 6 pieces and drop into Blender container; cover and run on Speed 7 until bread is finely crumbed. Empty onto waxed paper. Repeat this process with remaining bread, crumbing 1 slice at a time. Put ⅓ of the potato slices into greased casserole; sprinkle with salt, pepper and onion salt, then with ⅓ of the buttered crumbs. Repeat this process two more times, having the top layer buttered crumbs. Add milk, pouring carefully down the side. Cover and bake ½ hour; uncover and bake ½ hour longer.

Yield: 6 servings

CHEESED SCALLOPED POTATOES

Cube ½ cup sharp Cheddar cheese. In above recipe, put ⅓ of the cubed cheese in Blender container with each slice buttered bread, cover and run on Speed 7 until bread is crumbed and cheese is grated. Complete as above.

CORN FONDUE

4 slices white bread
1 cup milk
Small piece green pepper
¼ small onion
2 eggs
¾ teaspoon salt
⅛ teaspoon pepper
2 tablespoons butter or margarine
1½ cups cooked or canned whole kernel corn, drained

Method: Preheat oven to 350°. Grease a 1-quart casserole. Break one slice bread into 6 pieces and drop into Blender container; cover and run on Speed 7 until finely crumbed. Empty into greased casserole. Repeat process with remaining bread, crumbing one slice at a time. Put all remaining ingredients except corn in Blender container; cover and run on Speed 8 until onion and green pepper are chopped. Pour over soft crumbs; mix. Add corn; mix well. Bake about 1 hour or until a silver knife inserted in center comes out clean.

Yield: 4 servings

GRATED POTATO CASSEROLE

1 cup milk
3 eggs
1½ teaspoons salt
⅛ teaspoon pepper
1 cup Cheddar cheese, cubed
2 tablespoons butter or margarine, softened
½ green pepper, diced
1 small onion, quartered
4 medium raw potatoes, peeled and cubed

Method: Preheat oven to 350°. Grease a 1½-quart casserole. Put all ingredients in Blender container in order listed; cover and blend on Speed 12 just until all potatoes go through the blades (do not overblend). Pour into prepared casserole. Bake 1 hour.

Yield: 6 servings

GREEN BEANS WITH MUSHROOM SAUCE

2 cups cooked green beans, drained
1 egg
½ cup milk
1 teaspoon lemon juice
½ small onion
½ teaspoon salt
Dash pepper
2 4-ounce cans mushrooms, drained
1 cup canned French fried onion rings

Method: Preheat oven to 325°. Put beans in a 1½-quart casserole. Put egg, milk, lemon juice, onion, salt, pepper and 1 can mushrooms in Blender container; cover and blend on Speed 14 until smooth. Add remaining mushrooms; cover container and turn to Speed 8 just until mushrooms are coarsely chopped. Pour sauce over beans; mix. Spread onion rings evenly over top. Bake, uncovered, in preheated oven for 30 minutes.

Yield: 4-6 servings

Preserves and Relishes

FRESH CRANBERRY-ORANGE RELISH

1 orange
2 cups raw cranberries
¾ cup sugar

Method: Remove peel from ¼ of the orange. Quarter orange and remove seeds. Put orange and sugar in Blender container; cover and purée at Speed 4. Add 1 cup cranberries. Cover container and run on Speed 8 until cranberries are chopped; empty into a bowl. Add remaining cranberries to container, cover and run on Speed 8 until cranberries are chopped. Add to mixture in bowl. Chill.

Yield: about 1½ cups

CITRUS MARMALADE

4 large oranges
2 lemons
1½ cups water
⅛ teaspoon baking soda
5 cups sugar
1 package powdered pectin

Method: Remove colored outer portion of orange and lemon rind with a vegetable peeler. Put ½ cup water and ⅓ of the rind in the Blender container; cover and run on Speed 7 until rind is coarsely cut. Empty into a large saucepan. Repeat process two more times with remaining rind and water. Add soda to peel; bring to boil and simmer 20 minutes. Meanwhile remove white portion of rind from oranges and lemons; discard rind. Cut each fruit into 8 pieces and remove seeds. Put ½ of the fruit in Blender container; cover and blend on Speed12 until puréed. Empty into a bowl. Repeat with remaining fruit. Add fruit purée to cooked rind mixture; simmer 10 minutes longer. Add sugar and pectin. Bring to a full rolling boil, then boil 1 minute (accurate timing is important). Remove from heat and cool 10 minutes. Ladle into hot sterilized glasses and cover with hot paraffin.

Yield: 6-7 glasses

APPLE BUTTER

½ cup water
1 teaspoon vinegar
¾ teaspoon cinnamon
Dash salt
⅛ teaspoon cloves
Small piece lemon rind (yellow portion only)
½ cup brown sugar
3 large tart apples, cored and cut in 1-inch pieces

Method: Put all ingredients except apples in Blender container; add half the apples. Cover container and blend on Speed13 until smooth. Add remaining apples; cover container and blend on Speed15 until smooth. Pour into a saucepan and cook until thick, 30-40 minutes. Seal in sterilized jars.

Yield: 1 pint

PINEAPPLE-CHERRY MARMALADE

1 No. 2½ can (3¾ cups) crushed pineapple, with juice
Juice of 2 lemons
1 8-ounce jar maraschino cherries
Water
7½ cups sugar
1 bottle pectin

Method: Put pineapple and lemon juice in Blender container. Drain cherries; add water to liquid to make ¾ cup. Add liquid and cherries to Blender container; cover and run on Speed 11 just until cherries are chopped. Pour into a large saucepan; add sugar. Bring to boiling, stirring constantly. Boil 2 minutes. Add pectin; stir. Fill hot sterilized jars and seal at once. Or put in large container, cool, then refrigerate.

Yield: 4½ pints

GARLIC MUSTARD

1 6-ounce jar dark prepared mustard
1 clove garlic
1 teaspoon seasoned salt

Method: Put all ingredients in Blender container; cover and blend on Speed 3 until garlic is completely blended with mustard. Serve with hot meat or cold cuts.

Yield: ¾ cup

STRAWBERRY BUTTER

1 10-ounce package frozen strawberries, thawed
½ pound sweet (unsalted) butter, softened
1 cup confectioners' sugar

Method: Important: Be sure thawed strawberries and sweet butter are room temperature. Put all ingredients in Blender container in order listed; cover and blend on Speed 15 until completely smooth. If necessary, stop Blender during processing and push ingredients toward blades with rubber spatula. Chill.

Yield: 2½ cups

PEACHALADE

1 cup water
1 medium orange
1 lemon
2 pounds peaches, peeled, pitted and cut into 2-inch pieces
7½ cups sugar
½ bottle liquid pectin

Method: Remove outer (colored) portion of rind from orange and lemon with a vegetable peeler. Put water, juice of the orange, juice of the lemon, colored portion of orange and lemon rinds and peaches in Blender container; cover and run on Speed 8 until peaches and rinds are cut very fine. Pour into a 3-quart saucepan; add sugar. Bring to a full boil and then cook 10 minutes longer stirring often. Remove from the heat and stir in pectin. Pour into hot sterilized jars and seal immediately.

Yield: 4 pints

GREEN PEPPER RELISH

8 green peppers
3 medium onions
½ cup sugar
1 teaspoon salt
1½ cups white vinegar
½ teaspoon celery salt

Method: Clean and seed green peppers; cut into strips. Peel onions and cut into pieces. Fill Blender container to 5-cup mark with cut vegetables; fill with cold water to cover vegetables. Cover Blender container and run on Speed 15 just until vegetables are coarsely chopped; drain in a collander or sieve and put into a bowl. Repeat process with remaining vegetables until all are chopped. Cover chopped vegetables with boiling water and let stand 15 minutes; drain. Cover with fresh boiling water and let stand 15 minutes longer; drain. Put vegetables in a saucepan and add remaining ingredients; mix. Bring to boiling; simmer uncovered 30 minutes. Pack into jars while hot and seal immediately.

Yield: 3 pints

SUNSET JAM

2 lbs. firm, ripe pears
1 8-ounce can crushed pineapple, with syrup
3 tablespoons lemon juice
¾ cup maraschino cherries, drained
7½ cups sugar
1 6-ounce bottle liquid pectin

Method: Wash, peel and core pears; cut into pieces. Put pears, pineapple and lemon juice in Blender container; cover and blend on Speed 16 until smooth. Add maraschino cherries; cover and run on Speed 15 just until cherries are chopped. Pour into saucepan; add sugar and mix. Bring to a boil, stirring constantly. Boil hard for 1 minute; remove from heat and stir in pectin. Stir and skim for 5 minutes. Ladle into hot jars; seal.

Yield: 3½ pints

RAW APPLE CHUTNEY

2 apples
1 green pepper
½ clove garlic
1 tablespoon sugar
1 tablespoon vinegar
1 tablespoon lemon juice
¼ teaspoon salt
¼ teaspoon ginger
⅛ teaspoon white pepper
¾ teaspoon paprika
½ cup raisins

Method: Core and quarter apples; clean green pepper and cut into strips. Put apples, green pepper and garlic in Blender container; fill with water to cover vegetables. Cover container and run on Speed 15 just until all vegetables are coarsely chopped. Be careful not to overblend or vegetables will be liquefied. Drain vegetables in a collander or sieve; put in a bowl. Add remaining ingredients to vegetables; mix well and chill.

Yield: 2½ cups

HORSE-RADISH BEET RELISH

1 tablespoon vinegar
1 tablespoon sugar
2 cups canned diced beets, drained
⅛ teaspoon pepper
1 teaspoon salt
¼ cup horse-radish

Method: Put all ingredients in Blender container in order listed; cover and blend on Speed 13 until beets are finely chopped. If necessary, stop Blender during processing and push ingredients toward blades with a rubber spatula. Refrigerate 2-3 days. Use with roast beef, pork, lamb, tongue or corned beef.

Yield: 1½ cups

QUICKY CORN RELISH

2 cups vinegar
1 tablespoon dry mustard
1 tablespoon celery seed
1 tablespoon salt
1¼ cups light brown sugar, firmly packed
¼ sweet red pepper, cut in 1-inch pieces
1 small green pepper, cut in 1-inch pieces
1 large onion, cut in 1-inch pieces
4 cups cooked or canned sweet corn, drained

Method: Put all ingredients except corn in Blender container; cover and blend on Speed 9 until vegetables are chopped. Pour into a 3-quart saucepan; add corn. Cook slowly for 20 minutes. Pour into sterilized hot jars and seal at once.

Yield: 4 pints

APRICOT JAM

3 1-pound cans apricot halves, drained
1 cup apricot syrup
2 tablespoons lemon juice
2 cups sugar

Method: Put apricot syrup, lemon juice and drained apricots in Blender container; cover and run on Speed 16 until smooth. Pour into a saucepan and add sugar. Bring to a boil, then cook over low heat until thick. Pour into sterilized jars; seal.

Yield: About 1½ pints

GRAHAM CRACKER CRUMB CRUST

16 graham crackers
3 tablespoons sugar
½ teaspoon cinnamon
½ cup butter or margarine, melted

Method: Break 5 graham crackers into Blender container; cover and run on Speed 7 until crackers are finely crumbed. Empty into a bowl. Repeat this process until all crackers are crumbed. Add sugar and cinnamon to crackers; mix. Add melted butter; mix well. Pack firmly over bottom and sides of 9-inch pie pan. Chill until firm.

Yield: 1 9-inch pie shell

COOKY CRUST

20-25 cookies (vanilla or chocolate wafers or gingersnaps)
⅓ cup butter or margarine, melted

Method: Break 5 cookies into Blender container; cover and run on Speed 7 until cookies are finely crumbed. Empty into a measuring cup. Repeat this process until 1¼ cups cooky crumbs are obtained. Empty cooky crumbs into a bowl; add butter and mix well. Pack over sides and bottom of a 9-inch pie pan. Chill.

Yield: 1 9-inch pie shell

FRESH COCONUT PIE SHELL

⅓ cup fresh coconut, cut in ½-inch cubes
1½ cups sifted flour
½ teaspoon salt
½ cup shortening (not butter or margarine)
3 tablespoons cold water

Method: Preheat oven to 450°. Put coconut in Blender container; cover and run on Speed 11 until coconut is finely grated. Set aside. Mix flour and salt in a medium bowl. Cut in shortening with a pastry blender or two knives until the size of peas. Mix grated coconut with flour mixture. Sprinkle water over all; mix with a fork until dough holds together. Shape into a ball. Roll out and fit into a 10-inch pie pan; crimp edges. Prick bottom of shell with sharp-tined fork. Bake 12-15 minutes or until browned. Cool.

Yield: 1 10-inch pie shell

NUT CRUST

1½ cups walnuts or pecans
3 tablespoons sugar
⅓ cup butter or margarine, melted

Method: Put ½ of the nuts in Blender container; cover and run on Speed 9 until nuts are finely ground. Empty into a bowl. Repeat with remaining nuts; add to bowl. Add sugar; mix. Add melted butter and mix well. Pack firmly over sides and bottom of 9-inch pie pan. Chill.

Yield: 1 9-inch pie shell

BANANA FLUFF PIE

2 egg whites
2 large bananas, cut in 1-inch pieces
1 cup sugar
⅛ teaspoon salt
1 tablespoon lemon juice
20 drops yellow food coloring
9-inch baked pastry shell
1 cup (½ pint) whipping cream
Shaved semi-sweet chocolate

Method: Preheat oven to 375°. Put egg whites, bananas, sugar, salt, lemon juice, and food coloring in Blender container; cover and blend on Speed 13 until thick and creamy (about 3 minutes). Turn into baked pie shell. Bake in preheated oven 25-30 minutes. Cool. Whip cream (see page 24); spread on pie. Sprinkle shaved chocolate over top.

Yield: 1 9-inch pie

PECAN PIE

3 eggs
½ cup heavy cream
½ cup dark corn syrup
¼ teaspoon salt
¼ teaspoon cinnamon
1 cup sugar
½ teaspoon vanilla
2 tablespoons butter or margarine, softened
1½ cups pecan meats
1 unbaked 9-inch pie shell

Method: Preheat oven to 400°. Put all ingredients except pie shell in Blender container in order listed; cover and blend on Speed 8 until nuts are coarsely chopped (about 3 seconds). Pour into unbaked pie shell; bake about 35 minutes or until crust is browned and filling is puffed. Cool.

Yield: 1 9-inch pie

HEAVENLY CHOCOLATE NUT PIE

- ¾ cup walnuts
- 1½ squares (1½ ounces) unsweetened chocolate
- ½ cup boiling water
- ⅔ cup sugar
- 1½ teaspoons vanilla
- ¼ cup butter or margarine
- 1 cup sifted flour
- ¾ cup sugar
- 1 teaspoon baking powder
- ½ teaspoon salt
- ¼ cup soft butter or margarine
- ½ cup milk
- 1 egg
- 1 9-inch pie shell unbaked

Method: Preheat oven to 350°. Put nuts in Blender container; cover and run on Speed 9 until nuts are finely chopped. Empty into a bowl; set aside. Put chocolate and boiling water in Blender container; cover and run on Speed 16 until chocolate is liquefied. Add vanilla and ¼ cup butter or margarine; cover container and blend on Speed 15 until smooth. Pour mixture into a cup; set aside. Sift flour, sugar, baking powder and salt together into a bowl. Put ¼ cup butter or margarine, milk and egg in Blender container; cover and mix on Speed 11 until smooth. Add to sifted dry ingredients and mix just until smooth; pour into 9-inch pastry-lined pie pan. Pour chocolate mixture carefully over batter and sprinkle chopped nuts over all. Bake 50-60 minutes or until the center springs back when touched lightly. Serve with whipped cream.

Yield: 1 9-inch pie

FRESH COCONUT CHIFFON PIE

- 1½ tablespoons (1½ envelopes) unflavored gelatin
- ¼ cup cold water
- 3 tablespoons boiling water
- 1 cup fresh coconut, cubed
- 4 eggs, separated
- ¾ cup sugar
- 1 baked Fresh Coconut Pie Shell (Page 35)
- 1 teaspoon vanilla
- ¼ teaspoon salt

Method: Soften gelatin in cold water; add boiling water and stir. Put in Blender container and blend on Speed 2 to dissolve gelatin. While continuing to blend on Speed 2 add 1 egg yolk at a time through center opening in cover. Stop Blender; add vanilla, salt and ¼ cup sugar; cover and blend on Speed 11 until smooth. Add cubed fresh coconut, cover container and blend on Speed 5 until coconut is finely grated. Set in refrigerator to chill until mixture begins to thicken. Beat egg whites in a medium bowl with an electric mixer until they are stiff but not dry. Gradually add remaining ¼ cup sugar to egg whites, continuing to beat them until they stand in soft peaks. Fold chilled gelatin mixture into beaten egg whites. Pour into cooled pie shell. Chill until firm. Top with sweetened whipped cream and mandarin orange slices.

Yield: 1 10-inch pie

PUMPKIN PIE

- 1 cup light cream
- 2 eggs
- 1 1-pound can pumpkin or 2 cups cooked pumpkin
- ⅔ cup firmly packed brown sugar
- 1 teaspoon cinnamon
- ½ teaspoon ginger
- ¾ teaspoon nutmeg
- ⅛ teaspoon cloves
- ¾ teaspoon salt
- 1 unbaked 9-inch pie shell

Method: Preheat oven to 350°. Put all ingredients except pie shell in Blender container in order listed; cover and blend on Speed 9 until well mixed. Pour into unbaked pie shell; bake 50-60 minutes or until a silver knife comes out clean when inserted in filling. Cool.

Yield: 1 9-inch pie

LEMON FLUFF PIE

- 1 6-ounce can frozen lemonade concentrate, thawed
- 1 envelope (1 tablespoon) unflavored gelatin
- 1 cup sugar
- 4 eggs, separated
- 1 9-inch Graham Cracker Crumb or Cooky Crust (page 35)

Method: Soften gelatin in 4 tablespoons thawed lemonade concentrate; set over hot water until dissolved. Put gelatin mixture and remaining lemonade concentrate in Blender container; cover and blend on Speed 2 for about 1 minute. Add ½ cup sugar and egg yolks; cover container and blend on Speed 11 for 2 minutes. Chill until thickened but not firmly set. Beat egg whites in a medium bowl with an electric mixer until stiff but not dry; while continuing to beat, gradually add remaining ½ cup sugar and beat until egg whites hold soft peaks. Fold chilled lemon mixture carefully but thoroughly into egg whites. Pour into prepared pie shell. Chill until firm. Garnish with whipped cream and fresh strawberries if desired.

Yield: 1 9-inch pie

APRICOT FLUFF PIE

Substitute a 1-pound can apricot halves for lemonade concentrate in above recipe. Drain apricots. Soften gelatin in ¼ cup apricot syrup; set over hot water until gelatin is dissolved. Put in Blender container; add 1 cup well-drained apricot halves, cover and blend on Speed 3 until puréed. Complete pie as in above recipe. Filling is good in Nut Crust, too (page 35).

Yield: 1 9-inch pie

CREAMY COCONUT PIE

- 2 tablespoons softened butter or margarine
- 1½ cups moist shredded coconut
- 3 eggs
- 1 tablespoon lemon juice
- ¾ cup sugar
- 12 ounces cream cheese, cubed
- 1 cup moist shredded coconut

Method: Have ingredients room temperature. Preheat oven to 350°. Spread softened butter evenly over bottom and sides of a 9-inch pie pan. Sprinkle 1½ cups coconut over pan and pat firmly into butter. Chill while making filling.

Put eggs, lemon juice, sugar and cream cheese in Blender container, cover and blend on Speed 14 until smooth. Add 1 cup coconut; cover and blend on Speed 6 until coconut is very finely cut. Pour mixture into prepared pie shell and bake 25 minutes or until set. Cool. Serve topped with whipped cream.

Yield: 1 9-inch pie

Note: Filling is also good in a Vanilla Cooky Crumb crust (page 35).

RHUBARB CUSTARD PIE

- 2 eggs
- 1¼ cups sugar
- 10 pieces zwieback, each broken 4 pieces
- 3 cups rhubarb, cut in ¾-inch pieces
- 2 tablespoons butter or margarine
- Nutmeg
- 1 9-inch unbaked pie shell

Method: Preheat oven to 400°. Put eggs in Blender container; cover and run on Speed 4. While Blender is running, add sugar through center opening in cover. Run on Speed 15 and add broken zwieback through center opening while Blender is running. Run until well blended, switching Blender on and off several times if necessary to crumb all zwieback. Put rhubarb in mixing bowl; add egg mixture and mix. Let stand 10 minutes.

Pour rhubarb mixture into pie shell; dot with butter and sprinkle with nutmeg. Bake 15 minutes, then reduce heat to 375° and bake 35 minutes longer, or until a silver knife inserted in center comes out clean. Serve slightly warm or cool.

Yield: 1 9-inch pie

FRENCH VELVET CHOCOLATE PIE

- 1 baked 9-inch pie shell or crumb crust
- 2 eggs
- ¾ cup sugar
- ½ cup butter or margarine, softened
- 2 squares (2 ounces) baking chocolate, melted
- ½ teaspoon vanilla
- 1 pint vanilla ice cream

Method: Put eggs, sugar, butter, chocolate and vanilla in Blender container. Cover and blend on Speed 15 until completely smooth and with no sugar granules. Pour into pie shell. Refrigerate for at least two hours. Spread softened ice cream on top. Serve at once.

Yield: 6-8 servings

CHOCOLATE CHIFFON PIE

- 1 envelope unflavored gelatin (1 tablespoon)
- 4 tablespoons cold water
- 2 tablespoons boiling water
- 6 tablespoons hot milk
- 2 squares (2 ounces) unsweetened chocolate, cut up
- 1 cup sugar
- 1 teaspoon vanilla
- ¼ teaspoon salt
- 4 eggs, separated
- 1 chilled Graham Cracker Crumb Crust (page 35)

Method: Soften gelatin in cold water; put in Blender container, add boiling water and run on Speed 2 until gelatin is dissolved (about 1 minute). Add hot milk and chocolate to Blender container; cover and blend on Speed 16 until chocolate is liquefied. Add ½ cup sugar, vanilla, salt and egg yolks; cover and blend on Speed 16, 2 minutes longer. Chill until thickened but not firmly set. Beat egg whites with an electric mixer in a medium bowl until stiff but not dry; continue beating and gradually add remaining ½ cup sugar. Beat until egg whites hold soft peaks. Fold chilled chocolate mixture carefully but thoroughly into egg whites. Pour into prepared pie shell; chill until firm. Serve topped with whipped cream.

Yield: 1 9-inch pie

CANDY-CREAM PIE

- 1 envelope unflavored gelatin
- ¼ cup cold water
- ½ cup boiling water
- ¾ cup hot milk
- 6 Milky Way candy bars, each cut in 6 pieces
- 1½ cups whipping cream
- ¼ cup confectioners' sugar
- 2 tablespoons instant cocoa powder
- ½ teaspoon vanilla
- About 30 vanilla wafers

Method: Sprinkle gelatin over cold water in a bowl. Let stand 5 minutes. Pour on boiling water; stir to dissolve gelatin. Add hot milk, stir. Put candy and half the hot milk-gelatin mixture in Blender container; cover and blend on Speed 16 until completely smooth. Chill gelatin-candy mixture and remaining gelatin-milk mixture until they mound when dipped with a spoon. Put cream, confectioners' sugar, cocoa powder and vanilla in clean, chilled Blender container; cover and turn to Speed 1. Remove cover and watch carefully while whipping; when cream is thickened and stands in soft peaks, turn off Blender. Stir whipped cream into milk-gelatin mixture. Arrange cookies in bottom and around sides of a 10-inch pie plate. Pour candy-gelatin mixture into pie plate; pour whipped cream mixture over top. Swirl fillings together with a spoon. Chill well.

Yield: 8-10 servings

Beverages

NUTRITIOUS EGGNOG

- 2 cups cold milk
- 2 eggs
- 4 teaspoons sugar
- 1 teaspoon vanilla extract
- Nutmeg

Method: Put all ingredients except nutmeg in Blender container; cover and blend on Speed 11. Pour into serving glasses; sprinkle with nutmeg if desired. *Yield: 3 cups*

Variations:

FRUIT EGGNOG

Use basic Eggnog recipe above and add 2 to 3 tablespoons frozen concentrated fruit juice such as pineapple or orange or add ½ to ¾ cup bottled fruit juice such as grape, pineapple, cranberry or orange.

EXTRA-RICH EGGNOG

Use basic Eggnog recipe and add 2 scoops of any flavor ice cream.

CARAMEL EGGNOG

Substitute 2 tablespoons maple syrup for sugar in basic Eggnog recipe.

QUICK SHAKE

- 1 13-ounce can chilled evaporated milk
- ½ cup instant cocoa powder
- 1 pint (2 cups) vanilla ice cream

Method: Put all ingredients in Blender container; cover and blend on Speed 11 until thick and smooth. Serve immediately or may be poured into a chilled thermos bottle for later use. Shake before serving from thermos. *Yield: 1 quart*

BUTTERMILK SHAKE

- ½ cup chilled pineapple juice
- ⅛-inch thick slice lemon, with peel
- 1 tablespoon sugar
- 1 cup buttermilk

Method: Put all ingredients in Blender container; cover and blend on Speed 16 until lemon is liquefied. *Yield: 2 servings*

BANANA-ORANGE SHAKE

- 2 cups orange juice
- 2 bananas, peeled and cut into 1-inch pieces
- ½ pint vanilla ice cream

Method: Put all ingredients in order listed in Blender container; cover and blend on Speed 16 until smooth. Pour into tall glasses. *Yield: 2 glasses*

PEACHY SHAKE

- 1 10-ounce package frozen sliced peaches, thawed
- ¼ cup lemon juice
- 2 tablespoons honey
- 1 pint vanilla ice cream

Method: Put all ingredients in Blender container; cover and blend on Speed 16 until smooth and thick. If necessary, stop Blender during processing and push ingredients into blades with rubber spatula. Pour into glasses. *Yield: 4 glasses*

CREAMY FRUIT PUNCH

- 3 cups cold milk
- 1 teaspoon rum flavoring
- 1 10-ounce package frozen strawberries, thawed
- 1 cup canned peach slices, drained

Method: Put 2 cups milk and remaining ingredients in Blender container; cover and blend on Speed 16 until smooth. Pour into a punch bowl; add remaining 1 cup milk and mix well. *Yield: 6 cups*

COFFEE COOLER

- 1 cup milk
- 2 cups cold water
- 4 teaspoons vanilla
- 1 cup nonfat dry milk solids
- 1 tablespoon instant cocoa powder
- 2 teaspoons instant coffee powder
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- 1 banana, peeled and cut in 1-inch pieces

Method: Put all ingredients in Blender container in order listed; cover and blend on Speed 16 until smooth. Pour over ice cubes in glasses and serve. *Yield: 1 quart*

MILK SHAKES

BASIC VANILLA MILK SHAKE

1 cup cold milk
½ pint vanilla ice cream

Method: Put ingredients in Blender container; cover, run on Speed 9 and blend about 30 seconds or until smooth and fluffy. *Yield: 2 cups*

CHOCOLATE MILK SHAKE

Add ¼ cup chocolate syrup to Basic Vanilla Milk Shake before blending; or substitute chocolate ice cream for vanilla ice cream.

STRAWBERRY MILK SHAKE

Add 1½ cup sweetened fresh or frozen strawberries to Basic Vanilla Milk Shake before blending.

BANANA MILK SHAKE

Add 1 ripe banana, cut in fourths, to ingredients of Basic Vanilla Milk Shake before blending.

MOCHA MILK SHAKE

Add 2 teaspoons instant coffee powder to Basic Vanilla Milk Shake and substitute chocolate ice cream for vanilla ice cream.

MALTED MILK SHAKE

To make a malted shake, add 1 tablespoon malted milk powder to any of the above Milk Shakes before blending.

THREE-FRUIT PUNCH

1 6-ounce can frozen lemonade concentrate
1 8-ounce can crushed pineapple
1 10-ounce package frozen strawberries, thawed
3 quarts cold ginger ale
Crushed ice

Method: Put lemonade concentrate, pineapple and strawberries in Blender container; cover and blend on Speed 16 until completely smooth. *Combine with ginger ale and pour over crushed ice in a punch bowl. *Yield: 1 gallon*

*Fruit mixture can be made in advance and stored in a covered jar in refrigerator. Combine with ginger ale immediately before serving.

FRESH APPLE COOLER

½ cup water
1 tablespoon lemon juice
1-3 teaspoons sugar
1 apple, peeled, cored and cut into 1-inch cubes
½ cup crushed ice

Method: Put all ingredients except ice in Blender container; cover and blend on Speed 16 until apple is liquefied. Add crushed ice, cover and blend on Speed 16 until ice is liquefied. *Yield: 1½ cups*

QUICK HOT CHOCOLATE

¾ cup hot water
3 tablespoons sugar
Dash salt
1 teaspoon vanilla
2 squares unsweetened chocolate, cut up
2¾ cups milk, scalded

Method: Combine water, sugar, salt, vanilla and chocolate in Blender container; cover and blend on Speed 16 until chocolate is liquefied, about 1 minute. Run on Speed 5 and while blending add hot milk through opening in cover. Serve immediately or keep hot in top of double boiler over hot water.

Yield: 1 quart

HOT COCOA DELUXE

1 cup hot water
4 tablespoons cocoa
4 tablespoons sugar
¼ teaspoon salt
½ teaspoon vanilla
3 cups scalded milk

Method: Put all ingredients except milk in Blender container; cover and blend on Speed 5. While Blender is running, add hot milk through opening in cover. Serve immediately or keep hot in top of double boiler over hot water.

Yield: 2 cups

LEMONADE

½ cup lemon juice, fresh, frozen or canned
½ cup sugar
2 cups cracked ice

Method: Put all ingredients in Blender container; cover and blend on Speed 16 about 10 seconds. Pour into a tall glass and fill with water. Garnish with mint sprig and cherry.

Yield: 4 servings

PINK LEMONADE

Add ¾ cup cherry juice or ¾ cup frozen strawberries to ingredients before blending; blend until smooth.

TOMATO VEGETABLE COCKTAIL

2 cups tomato juice
½ teaspoon salt
2 tablespoons lemon juice
1 teaspoon Worcestershire
3 sprigs parsley
1 small stalk celery, cut in 2-inch pieces
1 small raw carrot, cut in 2-inch pieces
1 slice onion
4 ice cubes

Method: Put all ingredients except ice cubes in Blender container; cover, blend on Speed 16 until vegetables are liquefied. Add ice cubes, one at a time, while Blender is running and allow them to be liquefied.

Yield: 3 cups

ICE CREAM SODAS

General Method: To prepare the following ice cream sodas, put the milk, fruit or flavoring and ice cream in Blender container; cover and blend on Speed 4 about 30 seconds or until smooth. Pour into a tall glass and fill with ginger ale or carbonated soda.

CHOCOLATE ICE CREAM SODA

2 tablespoons milk
2 tablespoons chocolate syrup
2 scoops chocolate or vanilla ice cream
Ginger ale or carbonated soda

Method: Prepare according to general method.

Yield: 1 serving

FRESH STRAWBERRY SODA

3 tablespoons milk
⅓ cup frozen or crushed sweetened fresh strawberries
2 scoops vanilla or strawberry ice cream
Ginger ale or carbonated soda

Method: Prepare according to general method.

Yield: 1 serving

MILK 'N' FRUIT SMOOTHEES

General Method: To prepare Milk Smoothees, place all ingredients in Blender container; cover, blend on Speed 16 until smooth and ice is completely dissolved, about 30 seconds.

APRICOT SMOOTHEE

1 cup milk
1 cup canned apricots or ½ cup soaked dried apricots
⅛ teaspoon almond extract
Sugar to taste
1 cup crushed ice

Method: Prepare according to General Method.

Yield: 2 cups

BANANA SMOOTHEE

2 cups cold milk
2 ripe bananas
¼ teaspoon vanilla
1 tablespoon sugar
1 cup finely crushed ice

Method: Prepare according to General Method.

Yield: 4 cups

BERRY SMOOTHEE

2 cups cold milk
1 cup any fresh or frozen berries
1 tablespoon lemon juice
1 to 3 tablespoons sugar
Ice cubes

Method: Prepare according to General Method. To cool, add 1 ice cube at a time through center opening when Blender is running on Speed 16.

Yield: 2 cups

SUNSHINE CARROT COCKTAIL

2 cups pineapple juice
3 medium carrots, cut in 2-inch pieces
¾ banana
Ice cubes (4-6)

Method: Put all ingredients except ice cubes in Blender container; cover and blend on Speed 16 until carrot is completely liquefied. Add ice cubes one at a time through center opening while Blender is running. Drink should be chilled and thinned to drinking consistency.

Yield: About 4 cups

ORANGE-APRICOT NECTAR

3 cups orange juice
¾ cup cooked apricots
1½ cups crushed ice

Method: Put all ingredients in Blender container; cover and blend on Speed 16 until smooth and frothy.

Yield: 6 servings

CRANBERRY FREEZE

2 cups cranberry juice
3 tablespoons frozen orange juice concentrate
1 pint vanilla ice cream

Method: Put all ingredients in Blender container in order listed; cover and blend on Speed 15 until smooth and frothy.

Yield: 6 servings

STRAWBERRY MINT FLOAT

2 cups milk
1 pint vanilla ice cream
1 10-ounce package frozen strawberries, thawed
1 pint peppermint ice cream

Method: Put all ingredients except peppermint ice cream in Blender container, cover and blend on Speed 16 until smooth. Pour into 6 glasses, float a spoon of peppermint ice cream in each glass.

Yield: 6 servings

ORANGE CREAM FREEZE

2 cups orange juice
1 pint vanilla ice cream

Method: Put ingredients in Blender container; cover and blend on Speed 15 until smooth and frothy.

Yield: 4 servings

CARROT MILK

2 cups milk
3 medium carrots, cut in 1-inch pieces

Method: Put ingredients in Blender container, cover and blend on Speed 16 until carrots are liquefied. An excellent drink for children.

Yield: 4 servings

STRAWBERRY LIMEADE

½ cup lime juice
2 cups cold water
¼ cup sugar
1 10-ounce package frozen strawberries, thawed
5 ice cubes

Method: Put all ingredients except ice cubes in Blender container; cover and blend on Speed 16 until smooth. While Blender is running, add 1 ice cube at a time through center opening in cover.

Yield: 6 servings

TABLE OF EQUIVALENTS

1 jigger—1½ ounces or 3 tablespoons
1 pony—1 ounce or 2 tablespoons
Juice of one lemon—about 3 tablespoons
Juice of one lime—about 1½ tablespoons
Bar spoon—1 teaspoon
Scoop of ice—3 ounces or 3 cubes
Dash—about ⅛ teaspoon

ICE

Always crack or crush ice before putting it into the Blender. Ice cubes may damage Blender blades. The Blender will easily transform cracked ice into shaved ice.

RULE OF THUMB

Allow about ½ cup cracked ice per drink, twice that much if you want it frozen.

TOM AND JERRY

2 eggs
2 tablespoons sugar
2 ounces rye whiskey or brandy
2 ounces Jamaica rum
1½ cups hot milk

Method: Place eggs, sugar and liquor in Blender container. Cover and blend on Speed 2. Gradually add hot milk through Blender cover. Serve in warm mugs and sprinkle with nutmeg.

Yield: 4 servings

PINK LADY

3 ounces dry gin
1 egg white
1-2 teaspoons grenadine
½ cup cracked ice

Method: Place all ingredients in Blender container. Cover and blend on Speed 5 for 10-20 seconds or until contents are blended. Serve in cocktail glasses.

Yield: 2 servings

WHISKEY SOUR

2 tablespoons lemon juice
1 teaspoon sugar
4 ounces whiskey
1 cup cracked ice

Method: Place all ingredients in Blender container. Cover and blend on Speed 5 for 10-20 seconds. Serve in whiskey sour glasses.

Yield: 2 servings

GOLDEN GLOW

2 jiggers gin, light rum or Southern Comfort
½ pint orange ice or sherbet

Method: Place ingredients in Blender container. Cover and blend on Speed 2 until smooth. Serve in champagne-type glasses.

Yield: 2 servings

EGGNOG

1 jigger rum, brandy, whiskey, sherry or cognac
1 teaspoon sugar
1 whole egg
5 ounces milk
½ scoop of ice or 2 cubes, cracked

Method: Place all ingredients in Blender container. Cover and blend 5 seconds on Speed 2. Strain into glass and top with dash of nutmeg.

Yield: 2 servings

HOT EGGNOG

Use above recipe, except heat milk, sugar and liquor. Do not boil. Place eggs in Blender and run on Speed 2. Add hot ingredients gradually through cap opening. Serve in warm mugs topped with dash of nutmeg. ½ rum and ½ brandy is another popular combination for eggnogs.

Note: Recipes may be doubled or prepared in four serving amounts.

SHAMROCK FROST

2 jiggers gin
3 tablespoons lime juice
2 tablespoons green creme de menthe
1 egg white
1½-2 cups cracked ice

Method: Place all ingredients in Blender container. Cover and blend on Speed 16 until sherbet consistency. Serve in champagne-type glasses with short straws.

Yield: 2 servings

BRANDY FLIP

1¼ ounces brandy
1 whole egg
½ teaspoon sugar
1 scoop shaved ice

Method: Place all ingredients in Blender container. Cover and blend on Speed 2 until smooth. Pour into 2 6½-ounce champagne glasses. Sprinkle with nutmeg.

Yield: 2 servings

DAIQUIRIS

Most people like them a slushy consistency, but others prefer them sherbeted. Serve in champagne glasses with short straws. If you don't want your Daiquiri frozen, don't blend it more than a few seconds.

FROZEN DAIQUIRIS

1 jigger light rum or Bacardi
¾ tablespoon lime juice
1 teaspoon sugar
3 ounces ice for slushy consistency or
10 ounces ice for frozen consistency

Method: Place all ingredients in Blender container. Cover and blend on Speed 15 until desired consistency is obtained. For sherbet consistency it may be necessary to stop the Blender and scrape frozen mixture into blades.

Yield: 2 servings

FRUIT DAIQUIRI

Bananas, peaches, strawberries, apricots, pineapple or cherries all may be added individually to make delicious daiquiris and could be used as a dessert. All should be added before the ice.

Use one-half banana per daiquiri
Use about 2 ounces (4 tablespoons) fruit or berries (fresh or frozen)
If fruit is sugared, omit sugar in recipe.

Note: Top a Frozen Daiquiri in a champagne glass with a dash of grenadine and red or green cherry. Serve slushy daiquiri with a slender pineapple stick.

BACARDI COCKTAIL

2 jiggers Bacardi rum
Juice of 2 limes
2 dashes grenadine
1 teaspoon sugar
1 cup cracked ice (or more)

Method: Place all ingredients in Blender container; blend on Speed 5 one-half minute or to drinking consistency. Add more ice if a frappé is desired. Serve with straw.

Yield: 2 servings

BACARDI GIN COCKTAIL

Juice of 2 limes
2 teaspoons grenadine
1 jigger gin
2 jiggers Bacardi rum
1 cup ice

Method: Use same method as Bacardi.

HAWAIIAN BACARDI

2 jiggers light rum
3 slices fresh pineapple, cored, pared and cut up
2 teaspoons sugar
2 cups cracked ice

Method: Place all ingredients in Blender container and blend on Speed 13 until a slushy consistency. Garnish with mint.

Yield: 2 servings

GRAPE-VODKA FROTH

3 ounces vodka
8 ounces grape juice
1½ tablespoons fresh lemon juice
1 egg white
1 cup cracked ice

Method: Place all ingredients in Blender container. Cover and blend on Speed 5 for 15 seconds, or until frothy and smooth. Pour into chilled cocktail glasses.

Yield: 4 servings

ALEXANDERS

4 ounces gin
4 ounces whipping cream
4 ounces creme de cacao
About 1 cup cracked ice

Method: Place all ingredients in Blender container; cover and run on Speed 5 until blended (5 to 10 seconds). Strain out ice; serve immediately.

Yield: 4 servings

BRANDY ALEXANDER

Substitute brandy for gin.

SOUTHERN ALEXANDER

Substitute Southern Comfort for gin.

GRASSHOPPER

4 ounces green creme de menthe
4 ounces white creme de cacao
4 ounces sweet cream
1 cup cracked ice

Method: Place all ingredients in Blender container and run on Speed 5 until blended (5 to 10 seconds). Strain into glasses.

Yield: 4 servings

BLOODY MARY

8 ounces tomato juice
3 ounces vodka
6 tablespoons lemon juice
1 egg white
½ teaspoon salt
Dash freshly ground pepper
2 fresh celery leaves
4 dashes Worcestershire
1 cup cracked ice

Method: Place all ingredients in Blender container; cover and run on Speed 15 until the ice is completely blended.

Yield: 4 servings

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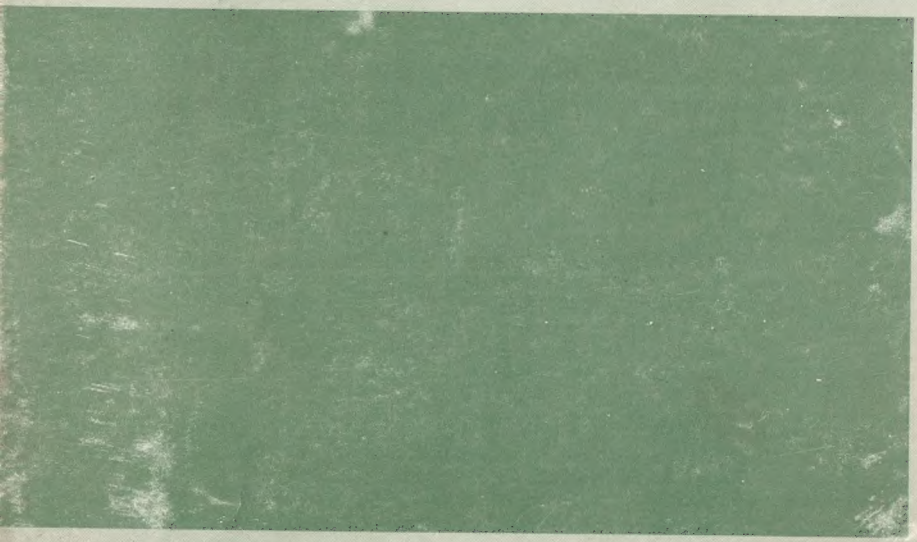

HAMILTON BEACH
DIVISION

SCOVILL

FORM NO. 2598

LITHO IN U.S.A.